



Hot Roll Mix

BAKING BOOK



The most versatile
mix of them all



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Dear Friend:

Good yeast baking is back in style! Pillsbury Hot Roll Mix has made it easier, more fun for both beginners and experts to create a wonderful variety of home-baked yeast breads — and some brand new additions as well.

Among the carefully measured and blended ingredients of this modern mix are Pillsbury's own special enriched roll flour, shortening and fast-rising yeast. From it you can make a variety of doughs — Basic, Richer, Refrigerator — and even special doughs for doughnuts and the speedy new "one-rise" breads.

You'll enjoy working with these doughs. They are soft, elastic, easy to handle and they make fine-textured, home-baked products that are sure to delight your family. Truly, Pillsbury Hot Roll Mix is the most versatile mix of them all!

And now we put its equally versatile companion in your hands. The first complete cookbook ever devoted to the many exciting recipe ideas you can create with hot roll mix. You'll find its pages filled with many other helpful new ideas as well. Complete directions for freezing your good home baking. A score of home-baked pizzas. Easy snacks and appetizers for the busy hostess. Special baking-for-two. Even doughnuts and cookies! And, as a colorful plus, a whole section of gay holiday breads for all festive occasions.

Each time you open a package of Pillsbury Hot Roll Mix, try a different recipe idea from this new baking book. You'll soon be the most versatile cook of them all — and the most admired!

Ann Pillsbury



Good Beginning to Good Baking

Here's where all the fun begins!

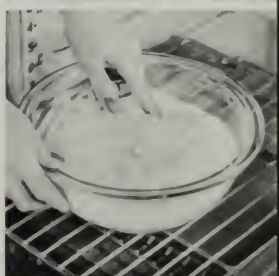
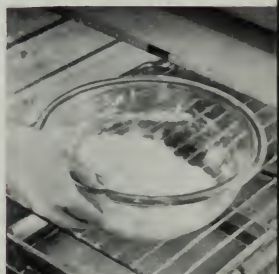
The Basic and Richer Dough recipes below are the basis for most of the recipe ideas in this Baking Book. The doughs can be shaped as you like, or adapted to your own favorite yeast bread recipes.

You'll find working with Pillsbury Hot Roll Mix a real joy. And each of the exciting good things you create from it will add to your fame.

FOR BASIC DOUGH . . . Place 1 cup warm (not hot) **water** in warm mixing bowl. (Too hot water kills yeast. Too cool water slows its action.) Sprinkle **yeast** over water; stir to dissolve.

FOR RICHER DOUGH . . . Place $\frac{3}{4}$ cup warm **water** in warm mixing bowl. Sprinkle **yeast** over water; stir to dissolve. Blend in 1 unbeaten **egg**.

1. Add Hot Roll Mix immediately. Stir thoroughly. Cover with waxed paper or dry towel.
2. Place in warm place (85° to 90°F.). To maintain steady warmth:
 - a. Set pan of hot water on bottom of unheated oven. Place dough on rack above. Keep water hot and door closed. (If your oven has a pilot light, keep door open.)
 - b. Place dough in spot where there is some heat from radiator or range, but not in a draft. Do not place directly over pilot light or on top of hot oven. Too high temperatures will kill yeast.
3. Let rise until dough is light and doubled in size. An indentation should remain when finger is pressed into dough. It takes 30 to 60 minutes for dough to rise to proper lightness.
4. Flatten dough on lightly floured surface. Fold over on itself 5 or 6 times, pressing down firmly each time. Dough may be kneaded if you wish. Shape and bake as directed in recipe.





Tips for Making Your Yeast Baking Perfect

These handy tips will help make your yeast baking easier and give you results you can be proud of.

YEAST . . . Yeast is a living plant. Too much heat can kill its action; not enough heat can slow down its action. For best results, dissolve yeast from Pillsbury Hot Roll Mix in warm (not hot) water. To test the temperature of the water, drop a little water on the inside of your wrist. Warm, not hot, water feels comfortably warm.

KNEADING . . . "Working" yeast dough helps to make finer-textured rolls and bread and also makes a soft, moist dough easier to handle. The dough should be turned out on a floured surface and folded over on itself 12 or 15 times, pressing down firmly each time. When you make loaves of bread, additional kneading is necessary to develop the gluten structure for fine, even-textured well-shaped loaves. To knead, fold dough over on itself and push with palms of hands. Repeat this process rhythmically, turning dough one-quarter way around on the board each time. The dough will feel satiny and smooth when it has been kneaded sufficiently.

SHAPING . . . Dough which is ready for shaping is very easy to handle but may be slightly sticky. Small amounts of flour may be used on the board or pastry cloth for shaping. Shape the dough as desired following our easy recipe directions.

SHAPING A LOAF OF BREAD . . . To shape a loaf of bread, roll out dough to a 12x7-inch rectangle. Roll up tightly, starting with 7-inch side. Roll toward you, jelly-roll fashion, sealing dough with heels of hands after each roll. Seal edge and ends.

READY TO BAKE . . . When shaped doughs are puffy and light and have doubled in size, they are ready to bake. Dough shaped for bread is ready to bake when the center of the loaf is slightly rounded above the edge of the pan.

OVEN TIPS . . . Approximately 15 minutes before the end of the second rising, set the oven at the temperature you will be using. Be sure that the pans are as near the center of the oven as possible. An oven thermometer is helpful in checking the exact temperature of the oven.

TEST FOR DONENESS . . . Rolls, coffee cakes and breads should be baked until they are a beautiful golden brown. Bread may be tested by lightly tapping the bottom or sides of the loaf for a hollow sound.

CRUST . . . For good flavor and a nice shiny crust, brush hot rolls and breads with soft butter while still warm if they are not to be glazed.

TO COOL AND STORE . . . Yeast breads and rolls should be removed from baking pans immediately after removal from the oven, and placed on wire racks to cool. Loaf breads should be completely cooled before slicing. Wrap yeast breads in waxed paper or foil before storing in a well-ventilated bread box.

TO REHEAT . . . Rolls or coffee cakes may be sealed tightly in aluminum foil and placed in a slow oven (325°) until heated through. Or, place in a damp paper bag and heat in a slow oven until the bag is dry.

Good Home Baking from Your Freezer

This is the new take-life-easy way to have a wonderful variety of yeast breads *any* time! You do your baking in your spare moments. On not-so-busy afternoons, or when the youngsters are in school. Baking ahead and freezing gives you more Sunday leisure . . . more carefree weekends with your family . . . more time to spend with your guests . . . more chances to add your own special touches and frills.

Try this new take-life-easy idea. Nearly all the good things in this new baking book can be baked ahead—then frozen for serving later.

WHAT CAN I FREEZE? Most of the recipes in this book make foods you can freeze for varying lengths of time . . .

Breads, Dinner Rolls, Sweet Rolls, Coffee Cakes and Cookies . . . may be frozen successfully up to a period of 3 months.

Doughnuts . . . may be frozen, but not longer than 3 weeks for best results.

Pizza and Snack Bread . . . freezing not recommended for these short-cut foods.

REMEMBER! Freezing does not improve food, it only preserves the original quality. If properly packaged and not stored too long, a product which was light and tender when placed in the freezer will be light and tender on removal from the freezer.

GLAZES, icings or frostings with confectioners' sugar should not be frozen. They go on after thawing (or after reheating). Use fillings, butter glazes, chopped nut garnishes just the way the recipe says; they freeze well.

FREEZING unbaked rolls is unpredictable since the dough may lose some of its rising capacity. We recommend freezing the baked product rather than the dough.

HOW DO I WRAP FOR FREEZING? Remove the baked breads from pans to cool completely. Wrap immediately in meal-size or party-size amounts, and freeze. Pack several kinds together for variety. Because breads stale quickly right after baking, wrap and freeze just as soon as they're *thoroughly cool*.

Is the wrapper moisture-proof? Strong? Clean? Odorless? Tasteless? Easy to label? Ask yourself these questions when you are selecting a wrapping material. We like heavy-duty aluminum foil, plastic-coated freezer paper and plastic film.

The secret of keeping that fresh-baked flavor is to wrap correctly. To keep fragile breads like tea rings or pan rolls protected, place each one on a foil-covered cardboard or paper pie plate; then wrap.

A "druggist's wrap" is a good, tight wrap. Here's how you make it: Place the bread in the center of the paper. Bring the two longest sides of the paper together on top of the bread and fold these edges over about an inch. Fold over and over (only two folds are necessary) until the paper is tight and flat against the top of the bread. Turn over the package; fold the end corners toward each other. Then fold the ends over and stretch tight.

Aluminum foil seals itself. A strip of freezer or masking tape which comes in various colors is good for a label. For plastic-coated freezer paper, use tape to seal and label.

Plastic bags are also very suitable for use in freezing. They are especially handy for packaging rolls and cookies. Tuck a label inside . . . seal by twisting the top and tying with soft twine or a rubber band.

Labeling all packages to be frozen will help to keep your freezer organized and not just a catch-all. A label should tell the recipe name and the date you baked it. Freeze the wrapped and labeled foods as soon as possible after baking!

HOW DO I THAW AND REHEAT BAKED GOODS? You may thaw breads in their original wrappers at room temperature. Allow 1 to 3 hours with the package on a rack for good air circulation. To thaw and reheat in one step, place aluminum foil wrapped breads in a 300° oven allowing 25 minutes for loaves and rolls, and 30 to 40 minutes for coffee cakes. Always unwrap breads just before serving.

WHAT IF I DON'T OWN A FREEZER? Breads will keep fresh for several days wrapped "druggist's wrap" in aluminum foil. Or, wrap tightly with waxed paper, or place in a plastic bag. The best storage spot is a well-ventilated bread box. Remember that bread stales faster in a refrigerator than at room temperature.

BREADS



White Bread

Golden Egg Braid

Scotch Raisin Bread

Baking bread is back in style! Pillsbury Hot Roll Mix, the new way to bake with yeast, makes it much easier and faster by far. And we've added some new flavor variations Grandmother never dreamed of. Try them. They'll win more praise than anything you've ever baked.

Before making any of the breads on the following pages, we suggest that you consult the "Tips for Making Your Yeast Baking Perfect" on page 2. The more detailed directions for Kneading and other practical tips will help you to achieve fine, even-textured, well-shaped and perfectly-baked loaves.



White Bread

Just like Grandma used to make—but the faster, modern way—with Hot Roll Mix. The dark brown crust and snowy white interior make a loaf that looks as good as it tastes!

BAKE at 375° for 45 to 50 minutes.

MAKES 9x5x3-inch loaf.

Prepare Basic Dough.

Knead on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Shape into loaf. Place in well-greased 9x5x3-inch pan, seam-side down. Cover.

Let rise in warm place until dough is slightly rounded above top of pan, 30 to 60 minutes.

Bake in moderate oven (375°) 45 to 50 minutes until deep golden brown.

RAISIN BREAD

Lots of raisins in every slice of this old standby—forever a favorite. Perfect for sandwich snacks and flavorful toast!

Follow recipe for White Bread, adding 1 cup **raisins** with dry mix.

Golden Egg Braid

Golden rich bread with the most beautiful shiny crust! There's nothing more impressive than this giant braid when it comes from the oven, the aroma of toasted sesame seeds adding the perfect touch.

BAKE at 375° for 35 to 40 minutes.

MAKES one large braid.

Sprinkle yeast over

½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 2 unbeaten **eggs**

1 **egg yolk** and

½ teaspoon **salt**. Blend in dry mix.

Knead on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 45 minutes.

Divide risen dough in thirds. Form each piece into 10-inch long strip. Loosely braid strips together on well-greased baking sheet, sealing ends.

Brush 1 **egg white**, slightly beaten, over surface of braid. Sprinkle with 1 tablespoon **sesame seeds**.

Let rise in warm place until light and doubled in size, 30 to 45 minutes.

Bake in moderate oven (375°) 35 to 40 minutes until deep golden brown.

Cinnamon Swirl

Sugar 'n spice swirl all through the loaf—every slice has an extra twirl of flavor. Try it for afternoon tea.

BAKE at 375° for 45 to 50 minutes.

MAKES 9x5x3-inch loaf.

Prepare Basic Dough.

Knead on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Roll out on floured surface to 12x7-inch rectangle. Sprinkle with mixture of 3 tablespoons **sugar** and

1½ teaspoons **cinnamon**. Roll up tightly, starting with 7-inch side. Roll toward you jelly-roll fashion, sealing dough with heels of hands as you roll. Seal edges and ends. Place in well-greased 9x5x3-inch pan, seam-side down. Cover.

Let rise in warm place until dough is slightly rounded above top of pan, 30 to 60 minutes.

Bake in moderate oven (375°) 45 to 50 minutes.

Cinnamon Swirl

Wheat Germ Bread





Savory Onion Bread

Savory Onion Bread

Three small loaves in one. Make little sandwiches for buffet or patio parties. Dry onion soup gives a subtle flavor and attractive color to the loaves. And there's soup left over for the baker!

BAKE at 375° for 35 to 45 minutes.

MAKES 9x5x3-inch or
3 small loaves.

Combine.....1 package **dry onion soup** with
2 cups **boiling water** in saucepan. Simmer, covered, for 10 minutes.

Place.....1 cup of the soup in large bowl; cool to lukewarm. (Dilute remaining concentrated soup to desired strength.)

Sprinkle..... yeast over lukewarm soup. Stir to dissolve. Add dry mix. Mix well.

Knead..... on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise..... in warm place (85° to 90° F.) until light and doubled in size, about 1 hour.

Shape..... as follows:

Roll dough out to 12x7-inch rectangle. Roll up jelly-roll fashion, starting with 7-inch side. Roll toward you, sealing dough with heels of hands each turn. Seal edge and ends. Place seam-side down in well-greased 9x5x3-inch pan. OR,

Divide dough into three parts. Roll each to an 8x4-inch rectangle. Roll up jelly-roll fashion, starting with 4-inch side. Seal edge and ends. Place loaves crosswise, seam-sides down, in well-greased 9x5x3-inch pan.

Let rise..... in warm place until dough is slightly rounded above top of pan, 45 to 60 minutes.

Bake..... in moderate oven (375°) 35 to 45 minutes, until deep golden brown.

Scotch Raisin Bread

Dark bread made "Scottish" with oatmeal—extra healthful and good with whole bran cereal and raisins.

BAKE at 375° for 35 to 40 minutes.

MAKES two round loaves.

Add..... $\frac{1}{2}$ cup **quick-cooking oatmeal** to
 $\frac{3}{4}$ cup **boiling water**. Simmer until water is absorbed, about 1 minute.

Combine..... in large bowl
 1 unbeaten **egg**
 $\frac{1}{4}$ cup **molasses**
 2 tablespoons **shortening**
 $\frac{3}{4}$ cup **whole bran cereal** and hot oatmeal. Cool to lukewarm.

Soften..... yeast in
 $\frac{1}{4}$ cup warm (not hot) **water**.

Stir..... $\frac{3}{4}$ cup **raisins**, softened yeast and dry mix into lukewarm oatmeal mixture. Mix well.

Knead..... on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise..... in warm place (85° to 90° F.) until light and doubled in size, about 1 hour.

Divide..... dough in half. Shape each half into a round loaf. Place on greased baking sheet.

Let rise..... in warm place until light and nearly doubled in size, 45 to 60 minutes.

Bake..... in moderate oven (375°) 35 to 40 minutes until deep golden brown. Remove from baking sheet to cool.

Wheat Germ Bread

A light wheaty flavor in every slice—lots of extra B vitamins from the wheat germ.

BAKE at 375° for 35 to 40 minutes.

MAKES 9x5x3-inch loaf.

Sprinkle..... yeast over
 $\frac{3}{4}$ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add..... 1 unbeaten **egg**
 2 tablespoons **brown sugar**
 $\frac{1}{4}$ teaspoon **salt**; mix well.

Add..... dry mix combined with
 $\frac{1}{3}$ cup **wheat germ**. Mix thoroughly.

Knead..... on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise..... in warm place (85° to 90° F.) until light and doubled in size, about 1 hour.

Shape..... into loaf. Place in well-greased 9x5x3-inch pan, seam-side down. Cover.

Let rise..... in warm place until dough is slightly rounded above top of pan, 45 to 60 minutes.

Bake..... in moderate oven (375°) 35 to 40 minutes until deep golden brown.

Bohemian Cheese Loaves

So European in appearance . . . these interesting round loaves are surprisingly easy to make. Cornmeal and molasses give added flavor with tasty chunks of Cheddar or American cheese in every slice. Makes a wonderful midnight snack.

BAKE at 350° for 45 to 55 minutes.

MAKES two round loaves.

Combine in saucepan

$\frac{3}{4}$ cup **water**

$\frac{1}{3}$ cup **yellow cornmeal** and

$\frac{1}{2}$ teaspoon **salt**. Bring to boil, stirring constantly; cook until slightly thickened. Turn into large bowl.

Add 2 tablespoons **butter** and

2 tablespoons **molasses**. Cool to lukewarm; stir in

1 unbeaten **egg**.

Soften yeast in

$\frac{1}{4}$ cup warm (not hot) **water**. Add to lukewarm cornmeal mixture; blend thoroughly. Stir in dry mix. Mix well.

Knead on well-floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, about 1 hour.

Cut $\frac{1}{2}$ pound **Cheddar** or **American cheese** into $\frac{1}{4}$ to $\frac{1}{2}$ -inch cubes. Line two 8-inch round pans with 14-inch squares of aluminum foil, edges extending over pan; grease well.

Place dough on surface sprinkled with cornmeal. Divide in half. Work half of cheese cubes (about 1 cup) into each portion of dough, until cubes are evenly distributed. Shape into round loaves, covering cheese cubes. Place in prepared pans.

Let rise in warm place until light and doubled in size, about 1 hour.

Bake in moderate oven (350°) 45 to 55 minutes until deep golden brown.

Bohemian Cheese Loaf



Milk 'n Honey Loaf

Bread fit for kings! Creamy-rich slices with tender, golden brown crusts . . . a delicate honey aroma . . . added dry milk solids give you vitamin plus.

BAKE at 375° for 35 to 40 minutes.

MAKES 9x5x3-inch loaf.

Sprinkle yeast over
 $\frac{2}{3}$ cup warm (not hot) **water**. Stir to dissolve.

Add 1 unbeaten **egg**
 2 tablespoons **honey** and
 1 tablespoon melted **butter**. Blend well.

Combine dry mix with
 $\frac{1}{3}$ cup **instant nonfat dry milk solids**. Add to yeast mixture and mix well.

Knead on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, about 1 hour.

Shape into loaf. Place in well-greased 9x5x3-inch pan, seam-side down. Cover.

Let rise in warm place until dough is slightly rounded above top of pan, about 1 hour.

Bake in moderate oven (375°) 35 to 40 minutes until deep golden brown.

Oatmeal Bread

Old-fashioned oatmeal bread—moist, delicious, and crusty. Here's a nutritious loaf that will disappear in a hurry.

BAKE at 375° for 35 to 40 minutes.

MAKES 9x5x3-inch loaf.

Pour $\frac{1}{2}$ cup **boiling water** over
 $\frac{1}{3}$ cup **quick-cooking rolled oats** in large mixing bowl stirring until water is almost absorbed. Cool slightly.

Add 3 tablespoons **dark molasses**
 1 unbeaten **egg** and
 $\frac{1}{2}$ teaspoon **salt**. Mix thoroughly.

Soften yeast in
 $\frac{1}{4}$ cup warm (not hot) **water**. Add to lukewarm oatmeal mixture blending well. Stir in dry mix. Mix well.

Knead on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to 1½ hours.

Shape into loaf. Place in well-greased 9x5x3-inch pan, seam-side down. Cover.

Let rise in warm place until dough is slightly rounded above top of pan, 1 to 1½ hours.

Bake in moderate oven (375°) 35 to 40 minutes until deep golden brown.



Raisin Bread

Oatmeal Bread

Nut Loaf

Milk 'n Honey Loaf

Candied Fruit Bread

Colorful! Candied fruit and chopped nuts are added to basic white bread for a delightful variation. Especially good for the Holidays.

BAKE at 375° for 45 to 50 minutes.

MAKES 9x5x3-inch loaf.

Prepare Basic Dough; let rise.

Turn out on floured surface. Knead in

$\frac{3}{4}$ cup **candied fruit**, chopped, and

$\frac{1}{4}$ cup **nuts**, coarsely broken, until fruit is evenly distributed and dough is smooth and satiny.

Shape into loaf. Place in well-greased 9x5x3-inch pan, seam-side down. Cover.

Let rise in warm place until dough is slightly rounded above top of pan, 30 to 60 minutes.

Bake in moderate oven (375°) 45 to 50 minutes until deep golden brown.

Nut Loaf

Crunchy nuts make a basic bread seem special—with little effort for you! Here's the way to perk up sandwiches for lunch.

BAKE at 375° for 45 to 50 minutes.

MAKES 9x5x3-inch loaf.

Prepare Richer Dough, adding

$\frac{1}{2}$ cup **nuts**, coarsely broken, with dry mix.

Knead on floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

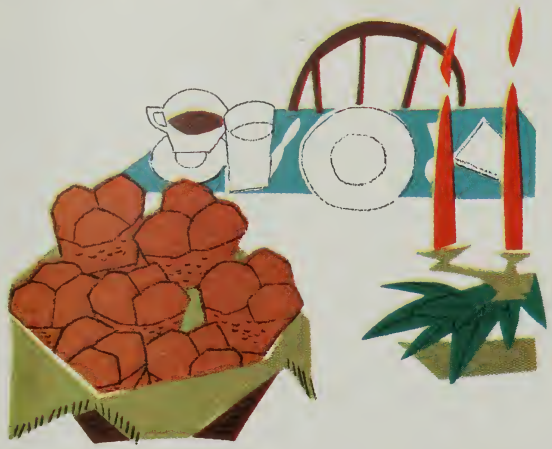
Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Shape into loaf. Place in well-greased 9x5x3-inch pan, seam-side down. Cover.

Let rise in warm place until dough is slightly rounded above top of pan, 30 to 60 minutes.

Bake in moderate oven (375°) 45 to 50 minutes.

DINNER ROLLS



Your lightest, loveliest home-baked hot rolls add a very special personal touch to any meal. Here are some new shapes, new flavors money can't buy. A sprinkling of Parmesan cheese, a touch of garlic or ginger, or flavorful herbs are among the easy ways of adding appetizing new interest to your dinner rolls.

Remember, too—yeast rolls freeze beautifully. Keep some on hand in your freezer for Sunday dinner, or when company drops in.

Parmesan Crescents

Fan Tans

Cloverleaf Rolls





Follow the recipe for Basic Dough (see page 1); let rise. Then shape and bake as directed in the recipes below.

CLOVERLEAF ROLLS

MAKES 16.

At last, a way to make cloverleaves all the same size! . . . and it's easy, too. You'll be proud to serve a plateful of these lucky clovers.

Roll out dough to 16x6-inch rectangle. Cut into sixteen strips, 6x1-inches. Cut each strip into 3 equal pieces. Shape each piece into a smooth ball. Place three balls in each of 16 greased muffin cups. Let rise. Bake at 400° for 15 to 20 min.

FAN TANS

Rolls buttered before you bake 'em. Butter flakes or butterflies—by any name these rolls are rich, tender and delicious! The delicate garlic butter is a good idea for a barbecue or an Italian supper.

Roll out dough to 20x9-inch rectangle. Brush with about 1 tablespoon melted butter. Cut into fifteen strips, 9x1¼ inches. Stack 5 strips together; cut stacks into 6 equal pieces. Place stack in each of 18 greased muffin cups, cut ends against sides and layered side up. Let rise. Bake at 400° for 15 to 20 minutes.

GARLIC FAN TANS

Brush rolled-out Fan Tan dough with mixture of 3 tablespoons soft butter and ½ clove garlic, minced.

CRESCENTS

Buttery-rich and golden brown—what better kind of dinner roll could there be? These crescents are lovely to see and to eat. You'll like the new cheese flavor, too.

Divide dough in half. Roll out each half to 9-inch circle. Brush each circle with 1 tablespoon soft butter. Cut each circle into 10 wedges. Roll up wedges starting with wide end and rolling to point. Place point-side down on greased baking sheets. Let rise. Bake at 400° for 15 to 20 minutes.

PARMESAN CRESCENTS

Sprinkle each buttered Crescent circle with ¼ cup grated or shredded Parmesan cheese.

PAN ROLLS

Quick 'n easy old-fashioned biscuits—make 'em in a 13x9-inch pan for church suppers . . . or in 8 or 9-inch rounds for your family. Why not make one panful for your family and one for your neighbor?

Divide dough into 24 equal pieces and shape into round balls. Place 12 balls in each of two 8 or 9-inch greased round pans or place 24 balls in greased 13x9x2-inch pan. Let rise. Bake at 375° for 20 to 25 minutes for 8 or 9-inch round pans, 30 to 35 minutes for 13x9x2-inch pan.

POPPY SEED KNOTS

Lots of tender, golden brown crust to each of these little knots. Fun to make—and good to eat. Call them "Lover's Knots" for a wedding, bridal shower or anniversary parties.

Roll out dough to 18x6-inch rectangle. Cut into eighteen strips, 6x1 inches. Roll strips on floured surface until pencil-like, being careful not to stretch. Loosely tie each into a knot; brush with slightly beaten egg white and sprinkle with poppy seeds. Place on greased baking sheets. Let rise. Bake at 400° for 15 to 20 minutes.



MAKES 18.

MAKES 18.

MAKES 20.

MAKES 20.

MAKES 24.

MAKES 18.

DINNER ROLLS

TINY PAN ROLLS

MAKES two 8-inch rounds.

Teeny marble-size rolls, baked together in a round pan, are "conversation pieces." Each person breaks off two or three—or six, if he's hungry! The glaze makes sweet 'n special rolls—with almonds on top they're very special!

Divide dough in half. Shape each half into about 40 marble-size balls. Place balls in two well-greased 8-inch round pans, 40 in each pan. Let rise. Bake at 400° for 20 to 25 minutes.

RUM-GLAZED PAN ROLLS

MAKES two 8-inch rounds.

Turn Tiny Pan Rolls out of pans immediately after baking. Drizzle with Rum Glaze: combine until smooth—1 cup sifted confectioners' sugar, 1 tablespoon soft butter, 4 to 5 teaspoons milk and 1 teaspoon rum extract. Sprinkle with chopped almonds, if desired.

BRAIDS

MAKES 30.

Tiny caraway seed-topped braids . . . delicate and delectable. Lots easier to make than you'd guess, too.

Roll out dough to 15x9-inch rectangle. Cut into thirty strips, 9x $\frac{1}{2}$ inches. Divide strips into thirds. Pinch together at one end. Loosely braid; seal other end. Place on greased baking sheets. Brush tops with beaten egg and sprinkle with sesame seeds or poppy seeds. Let rise. Bake at 400° for 15 to 20 minutes.

TWIN ROLLS

MAKES 16.

Two balls of dough in a muffin cup—bake into a twin roll! For a really new flavor, try adding ginger . . . a subtle but snappy old Danish favorite taste treat.

Roll out dough to 16x6-inch rectangle. Cut into sixteen strips, 6x1 inches. Cut each strip in half. Shape each half into a smooth ball. Place two balls in each of 16 greased muffin cups. Let rise. Bake at 400° for 15 to 20 minutes.

GINGER TWIN ROLLS

MAKES 16.

Prepare Richer Dough, adding 2 tablespoons sugar and 1 $\frac{1}{2}$ teaspoons ginger with dry mix. Follow Twin Rolls shaping directions. Let rise. Bake at 375° for 15 to 20 minutes. Remove from muffin cups and glaze with mixture of 1 tablespoon butter and 1 tablespoon honey.

Braids

Cheese Whirlups

Twin Rolls



Bran Batter Rolls

Whole bran cereal, brown sugar and raisins, if desired, are in these good and wholesome rolls for breakfast, brunch or dinner.

BAKE at 375° for 20 to 25 minutes.

MAKES 18.

Sprinkle yeast over

1 cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

½ cup **whole bran cereal**

2 tablespoons melted **butter**

2 tablespoons **brown sugar** and

½ cup **raisins**, if desired. Add dry mix. Blend, then beat 50 strokes.

Drop dough into well-greased muffin cups. Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 20 to 25 minutes.

Parmesan Refrigerator Rolls

BAKE at 375° for 15 to 20 minutes.

MAKES 20 to 24.

Prepare Basic Dough adding

3 tablespoons **sugar** and

¼ teaspoon **salt** to dry mix. Omit rising period. Place in greased bowl and grease top lightly. Cover tightly and store in refrigerator. Use all or part as needed. For best results, use dough within 2 days.

Remove from refrigerator about 2½ hours before serving, as cold dough needs a longer rising period. Shape immediately as desired (see suggestions below).

Cheese Whirlups—Just twirl strips of rich dough in muffin cups for another new dinner roll. The Parmesan cheese bakes to a golden brown swirl in each roll.

Divide dough in half. Roll each half to 12x9-inch rectangle. Brush with 1 tablespoon **butter**; sprinkle with ¼ cup grated or shredded **Parmesan cheese**. Roll as for jelly roll, starting with 12-inch side. Cut into 10 slices. Place in well-greased muffin cups, cut-side down. Repeat with remaining dough.

Cheese Twists—The crispy crust of a bread stick with the rich, tender bread of a dinner roll. Here's a combination you can't beat for compliments and praise.

Roll out dough to 18x12-inch rectangle. Brush with 2 tablespoons **butter** and sprinkle with ⅓ cup grated or shredded **Parmesan cheese**. Fold one-third of dough along 18-inch side over center. Fold other side to overlap. Cut into twenty-four even strips. Twist each strip 2 or 3 times. Place on greased baking sheets.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1½ to 2 hours.

Bake in moderate oven (375°) 15 to 20 minutes until golden brown. If desired, brush warm rolls with butter.

Hi-Light Potato Rolls

The very best way to use up that bit of extra-mashed potato! (A trick borrowed from Grandma.) You'll have rolls so light and tender that you'll be cooking potatoes just to make them.

BAKE at 400° for 15 to 20 minutes.

MAKES 18.

Sprinkle yeast over
½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg** plus
1 **egg yolk** and
½ cup **mashed potato**. Blend thoroughly. Stir in dry mix. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Shape risen dough into 18 dinner rolls as directed on page 13. Place in well-greased muffin cups and brush with
1 slightly beaten **egg white**. Sprinkle with **caraway, poppy, sesame, or celery seeds**.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderately hot oven (400°) 15 to 20 minutes until a deep golden brown.

Savory Crescents

As fresh-tasting as summer . . . the tangy flavor of your favorite garden vegetables—tomatoes, carrots, celery will delight you in these lightly-tinted tomato-red rolls.

BAKE at 400° for 12 to 15 minutes.

MAKES 20 rolls.

Combine in small bowl
½ cup **tomato juice**
2 tablespoons grated **carrot**
2 teaspoons **instant minced onion**
½ teaspoon **sage**
¼ teaspoon **celery salt** and
¼ teaspoon **garlic salt**.

Sprinkle yeast over
½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add tomato juice mixture and dry mix. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Divide risen dough in half. Roll each half on floured surface to a 9-inch circle. Brush each circle with
1 tablespoon **butter** and sprinkle with
2 tablespoons grated or shredded **Parmesan cheese**.

Cut each circle into 10 pie-shaped wedges. Roll each wedge, starting with wide end and rolling to point. Place point-side down on greased baking sheets.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderately hot oven (400°) 12 to 15 minutes until light brown.



Rum-Glazed Pan Rolls

Poppy Seed Knots

Speedy Cheese Buns

Speedy Cheese Buns

No kneading—no shaping—only one rise. These are the rolls to make on your busiest days. The rich cheesy dough bakes to rolls of golden brown perfection.

BAKE at 375° for 15 to 20 minutes.

MAKES 18.

Sprinkle yeast over

1 cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

$\frac{3}{8}$ cup shredded **Cheddar cheese** and dry mix. Blend; beat 50 strokes.

Drop dough into well-greased muffin cups.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 15 to 20 minutes.

Batter Rolls

Never were yeast rolls so easy—you can whip these up in minutes, skipping the usual first rising and shaping. All you do is drop the dough in muffin cups, let it rise once and bake! The rough tops will remind you of muffins—but there's no mistaking that wonderful yeast-bread flavor.

BAKE at 375° for 12 to 15 minutes.

MAKES 18.

Sprinkle yeast over

1 cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

2 tablespoons **sugar** and dry mix. Blend; beat 50 strokes.

Drop dough into well-greased muffin cups.

Let rise until light and doubled in size, about 30 to 45 minutes.

Bake in moderate oven (375°) 12 to 15 minutes until golden brown.

SWEET ROLLS



Years ago on baking day, grandmother set aside a little of her bread "sponge", added some sugar, cinnamon and raisins, and treated the family to cinnamon buns. Today your choice is far greater, more delicious, and much, much easier.

Show off your hidden talents by creating some of these home-baked beauties. They can be as simple or as elaborate as you wish. We've included some traditional sweet roll favorites and some intriguing newcomers, including one-rise, no-knead batter rolls.

Jam Buns

Date Twists

Poppy Seed Rings



Date Twists

The best (and easiest) date filling you ever tasted—crunchy with nuts and rich with brown sugar. As you twist each strip of dough, you make a spiral so the filling peeks through. Highlight the pretty shaping with a simple glaze for a real flavor treat.

BAKE at 375° for 15 to 20 minutes.

MAKES 18 rolls.

Prepare Basic or Richer dough; let rise.

Cook 1½ cups chopped **dates** (7-oz. pkg.)

½ cup **water** and

½ cup firmly packed **brown sugar** over low heat for 10 minutes or until thick, stirring occasionally. Cool and add

¾ cup chopped **nuts**.

Roll out dough on floured surface to 18x12-inch rectangle. Spread with date-mixture.

Fold one-third of dough along 18-inch edge over center. Fold other side to overlap. Cut into 18 even strips. Twist each strip twice. Place on greased baking sheets. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 15 to 20 minutes until golden brown.

While warm, spread with glaze of

1 cup sifted **confectioners' sugar** and

1 tablespoon **milk**.

Jam Buns

Ever think of using bread crumbs for a sweet roll? Simply mix bread crumbs with sugar and cinnamon . . . then coat a rich Hot Roll Mix dough with the mixture . . . top each roll with jam . . . and you have Jam Buns! Crisp-coated, sweet and tender—man-size!

BAKE at 350° for 20 to 25 minutes.

MAKES 1 dozen.

Prepare Richer Dough; let rise.

Divide into 12 equal portions and shape each into a round bun.

Combine . . . ⅓ cup dry **bread crumbs**

3 tablespoons **brown sugar** and

¼ teaspoon **cinnamon**.

Dip each bun in

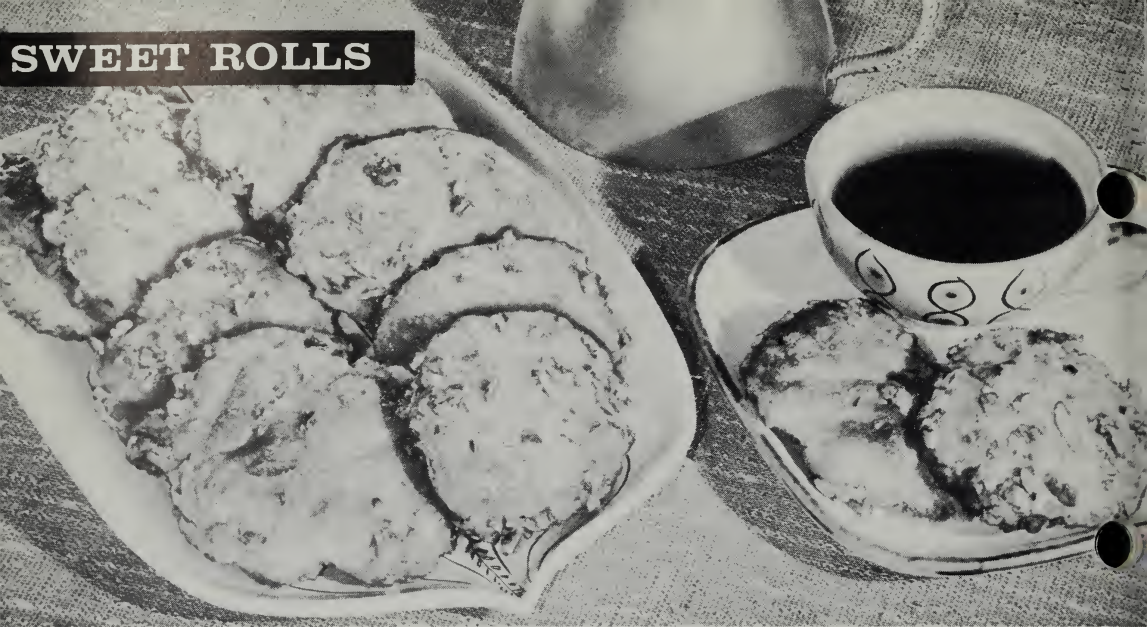
1 slightly beaten **egg white**, then roll in crumb mixture. Place on greased baking sheets. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Press deep indentation in center of each bun. Fill with

1 teaspoon **jam** or marmalade, or a cooked prune or cooked apricot.

Bake in moderate oven (350°) 20 to 25 minutes. Remove from baking sheets. Cool.



Quick 'n Easy Honey Buns

Quick 'n Easy Honey Buns

Quick 'cause there's no shaping. Just drop the rich honey dough from a spoon into the spicy sugar topping, then onto the baking sheets. A honey glaze makes them shine.

BAKE at 375° for 15 to 20 minutes.

MAKES 18 to 24.

Sprinkle yeast over

$\frac{1}{3}$ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

$\frac{1}{2}$ cup **light cream**

$\frac{1}{4}$ cup **honey**

2 tablespoons melted **butter** and dry mix; mix well. Cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to 1½ hours.

Combine 1 cup **nuts**, finely chopped

$\frac{3}{4}$ cup **sugar** and

1 teaspoon **cinnamon**. Set aside.

Drop tablespoonfuls of dough into

2 slightly beaten **egg whites**, then into the nut mixture, coating well.* Place 3 inches apart on greased baking sheets.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 15 to 20 minutes. (While first batch is baking, refrigerate remaining dough.) Remove immediately from baking sheets. Brush while warm with mixture of

2 tablespoons **honey** and

2 tablespoons soft **butter**.

**If desired, stretch sugar-coated dough into 6 to 8-inch strips. Twist into variety of shapes and place on greased baking sheets.*

Cinnamon Rolls

Such a good cinnamon flavor swirled through every roll. They're golden brown and tender and rich . . . good as only a cinnamon roll can be.

BAKE at 375° for 20 to 25 minutes.

MAKES 18.

Prepare Richer Dough; let rise.

Roll out on floured surface to 20x15-inch rectangle. Spread with 2 tablespoons **butter**. Sprinkle with mixture of ½ cup **sugar** and 1½ teaspoons **cinnamon**.

Roll as for jelly roll, starting with 20-inch side. Cut into 18 slices. Place cut-side down in well-greased 13x9x2-inch pan. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 20 to 25 minutes until golden brown.

Two family-size coffee cakes are a cinch made with Cinnamon Rolls. Place 9 slices, cut-side down, in each of two well-greased 9-inch round layer pans. Let rise and bake as directed for Cinnamon Rolls above. Glaze while warm with confectioners' sugar icing.

For crispy individual rolls, place slices, cut-side down, in 18 well-greased muffin cups. Cover and let rise. Bake in moderate oven (375°) 15 to 18 minutes until golden brown.

Orange Rolls Caramel Pecan Rolls Sour Cream Batter Rolls Cinnamon Rolls



Kolacky

We end the age-old dispute on how to shape these little fruit buns by giving you three ideas —take your choice! The prune or apricot filling can go on top or inside . . . either way they're delicious!

BAKE at 375° for 12 to 15 minutes.

MAKES 18 to 24 rolls.

Prepare Richer Dough, adding
2 tablespoons **sugar** with dry mix; let rise.

Roll out on floured surface to 12-inch square (about ¼-inch thick). Cut into rounds with 2½-inch cutter. Place on greased baking sheets.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Press an indentation in center of each round. Place a pitted, cooked **prune** or **apricot** dipped in chopped **nuts** in each indentation (or, place a rounded teaspoonful of Apricot, Prune or Pineapple Filling in each indentation and sprinkle with chopped nuts).

Bake in moderate oven (375°) 12 to 15 minutes until golden brown.
While warm, glaze with mixture of
1 cup sifted **confectioners' sugar**
4 to 5 teaspoons **milk** and
½ teaspoon **vanilla**.

APRICOT OR PRUNE FILLING

Combine 3 tablespoons sugar and 2 teaspoons cornstarch in small saucepan. Blend in ¼ cup water; add 1 cup cooked or canned apricots or prunes. Cook over medium heat, stirring constantly, until thick and clear. Remove from heat. Stir in 1 teaspoon butter; cool.

PINEAPPLE FILLING

Combine 3 tablespoons sugar, 3 teaspoons cornstarch and ½ teaspoon grated lemon rind in small saucepan. Blend in 1 cup (9-oz. can) crushed pineapple, undrained. Cook over medium heat, stirring constantly, until thick and clear. Remove from heat. Stir in 1 teaspoon butter; cool.

Kolacky Turnovers: Roll out risen dough to 12-inch square (about ¼-inch thick). Cut into rounds with 2½-inch cutter. Roll or pat rounds into an oval shape. Place a rounded teaspoonful of Apricot, Prune or Pineapple Filling on half of each. Fold other half over and pinch edges together to seal. Place on greased baking sheets; let rise. Bake as above; brush with butter. Sprinkle with cinnamon-sugar, confectioners' sugar, or glaze, if desired.

Kolacky Squares: Roll out risen dough to 18x12-inch rectangle (about ⅛-inch thick). Cut into twenty-four 3-inch squares. Place a rounded teaspoonful of Apricot, Prune or Pineapple Filling on each square. Sprinkle with chopped nuts. Fold corners toward center and pinch sides together so that a portion of the Filling shows. Place on greased baking sheets; let rise. Bake as above and glaze, if desired.

SWEET ROLLS



Sour Cream Batter Rolls

Dates or pecans hide inside these quick-to-make rolls. The tops are sparkly and crunchy from sugar and nutmeg. For an extra breakfast-time treat, drizzle on the glaze.

BAKE at 400° for 15 to 20 minutes.

MAKES 18.

Sprinkle yeast over

½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add ½ cup **sour cream** (thick or commercial)

3 tablespoons **sugar**

1 teaspoon **nutmeg**

½ teaspoon **soda** and

1 **egg** plus

1 **egg yolk** and dry mix. Blend, then beat 50 strokes.

Stir in ½ cup chopped **pecans** or

¾ cup chopped **dates**.

Drop into 18 well-greased muffin cups.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 45 to 60 minutes.

Brush tops with

1 **egg white**, slightly beaten. Sprinkle with mixture of

2 tablespoons **sugar** and

½ teaspoon **nutmeg**.

Bake in moderately hot oven (400°) 15 to 20 minutes until deep golden brown. Remove from pans immediately and drizzle with glaze, if desired.

Jam Batter Rolls are another favorite you'll want to try. Prepare Sour Cream Batter Rolls using chopped pecans and drop into muffin cups. Just before baking, carefully place ½ teaspoon blackberry preserves, pineapple-apricot preserves, or orange marmalade on top of the rolls and bake as directed.

Candied Fruit Ring can be easily and quickly made by substituting ¾ cup chopped candied fruit for the pecans or dates. Then, pour batter into a well-greased 9-inch ring mold and bake at 375° for 25 to 30 minutes. Or, make individual rolls with this variation. Simply drop the same batter into 18 well-greased muffin cups and bake at 400° for 15 to 20 minutes.

VANILLA GLAZE

Heat together 1½ tablespoons milk and 1 tablespoon butter over low heat until butter melts. Remove from heat. Blend in 1 cup sifted confectioners' sugar and ¼ teaspoon vanilla. Beat until smooth. Drizzle over rolls.



Caramel Pecan Honey Rolls

Caramel Pecan Honey Rolls

A new kind of caramel pecan roll—there's honey in the rich and gooey topping. And each roll has a pinwheel of brown sugar and nuts. Wonderful for your next coffee party!

BAKE at 375° for 25 to 30 minutes.

MAKES 1 dozen large rolls.

Prepare Richer Dough; let rise.

Combine in saucepan

1/3 cup **honey**

1/2 cup firmly packed **brown sugar**

1/4 cup **butter** or margarine and

1/4 teaspoon **salt**. Bring to boil and cook, stirring constantly, until a little syrup dropped in cold water forms a soft ball (234°F.), about 1 1/2 minutes.

Pour into well-greased 13x9x2-inch pan. Sprinkle with

1/2 cup chopped **pecans** or walnuts. Set aside.

Roll out dough on lightly floured surface to 20x15-inch rectangle. Brush with

2 tablespoons melted **butter**. Sprinkle with

1/4 cup **brown sugar** and

1/4 cup chopped **pecans** or walnuts.

Roll as for jelly roll, starting with 20-inch side. Cut into 12 even slices. Place cut-side down in prepared pan.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 25 to 30 minutes. Invert immediately after baking on wire rack or serving plate.

Orange Rolls

The fresh flavor of orange in every bite—a twirl of sugared orange rind inside and a quick orange juice glaze on top.

BAKE at 375° for 25 to 30 minutes.

MAKES 18.

Prepare Richer Dough; let rise.

Melt 2 tablespoons **butter** in bottom of 13x9x2-inch pan. Set aside.

Roll out dough on floured surface to 20x15-inch rectangle. Spread with 2 tablespoons soft **butter**; sprinkle with mixture of $\frac{1}{2}$ cup **sugar** and 2 tablespoons grated **orange rind**.

Roll as for jelly roll, starting with 20-inch edge. Cut into 18 even slices. Place cut-side down over melted butter in pan.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 25 to 30 minutes until light golden brown. Turn out of pan immediately. Brush golden brown tops with mixture of $\frac{1}{2}$ cup sifted **confectioners' sugar** and $\frac{1}{4}$ cup **orange juice**.

Caramel Pecan Rolls

The family favorite . . . bake 'em in muffin cups one time, layer pans the next—and in a big 13x9-inch pan when company's coming! Rich and yummy!

BAKE at 375° for 20 to 25 minutes.

MAKES 18.

Prepare Richer Dough; let rise.

Combine . . . $\frac{1}{4}$ cup melted **butter**
 $\frac{1}{2}$ cup firmly packed **brown sugar**
1 tablespoon **water** and
 $\frac{1}{2}$ cup coarsely broken **pecans** or walnuts. Mix well. Spread evenly in bottom of well-greased 13x9x2-inch pan. (Or divide into 18 muffin cups or two 9-inch round layer pans.)

Roll out dough on floured surface to a 20x15-inch rectangle. Spread with 1 tablespoon soft **butter**; sprinkle with $\frac{1}{4}$ cup firmly packed **brown sugar**.

Roll as for jelly roll, starting with 20-inch edge. Cut into 18 even slices. Place cut-side down in prepared pan. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 20 to 25 minutes. Invert immediately after baking on wire rack or serving plate. Let stand a minute before removing pan.



Spicy Nut Crispies

Spicy Nut Crispies

Crisp, golden-brown sweet rolls—sparkling with their sugar coating. Raisins and nuts swirl through each one. They remind you of Danish crisps.

BAKE at 375° for 15 to 18 minutes.

MAKES 20 rolls.

Prepare Richer Dough, adding
2 tablespoons **sugar** with dry mix; let rise.

Roll out on floured surface to 20x12-inch rectangle. Spread with
 $\frac{1}{4}$ cup soft **butter**

Combine . . . $\frac{1}{2}$ cup firmly packed **brown sugar**
1 teaspoon **cinnamon**
 $\frac{1}{2}$ cup chopped **walnuts** and
 $\frac{1}{4}$ cup **raisins**, chopped. Sprinkle over dough.

Roll as for jelly roll, starting with 20-inch edge. Cut into one-inch
slices. Place cut-side down on baking sheets which have been
covered with **aluminum foil**. Roll out to circles, $\frac{1}{4}$ -inch thick.

Brush with melted **butter** and sprinkle with **sugar** or a **cinnamon-sugar**
mixture.

Bake in moderate oven (375°) 15 to 18 minutes until golden brown.

Raisin Rich Fan Tans

Tender, rich with sour cream and butter. Crunchy orange-pecan raisin filling peeks out between each slice. Real gourmet rolls!

BAKE at 375° for 15 to 20 minutes.

MAKES 18 rolls.

Sprinkle yeast over

½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Blend in 1 unbeaten **egg**

¼ cup **sour cream** (thick or commercial).

¼ teaspoon **salt**

2 tablespoons **sugar**

1 tablespoon grated **orange rind** and

½ cup **raisins**. Blend in dry mix. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Roll out on floured surface to 20x9-inch rectangle. Brush with

1 tablespoon melted **butter**. Sprinkle evenly with mixture of

¼ cup firmly packed **brown sugar**

¼ cup **confectioners' sugar**

½ cup chopped **pecans** and

1 teaspoon grated **orange rind**.

Cut rectangle into 15 strips, 9x1¼ inches. Stack 5 strips together; cut stacks into 6 equal pieces. Place in each of 18 greased muffin cups, cut ends against the sides and layered side up. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 15 to 20 minutes until a deep golden brown.

Honey Nut Swirls

Honey-butter glaze is brushed on warm cinnamon-nut rolls as they come from the oven. Simple to make, yet so fancy to serve and so good to eat.

BAKE at 400° for 12 to 15 minutes.

MAKES 18 to 24 rolls.

Sprinkle yeast over

¾ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

¼ cup **honey**

2 tablespoons melted **butter** and dry mix. Mix well. Cover.

Let rise in warm place (85° to 90°F.) until light and doubled in size, 1 to 1½ hours.

Combine . . . ⅔ cup **nuts**, finely chopped

½ cup **sugar** and

1 teaspoon **cinnamon**.

Drop tablespoonfuls of dough into sugar-nut mixture, coating well.

Stretch into 6 to 8-inch lengths and swirl in well-greased muffin

cups. Sprinkle remaining sugar-nut mixture over tops. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderately hot oven (400°) 12 to 15 minutes until golden brown.

Brush while warm with mixture of

2 tablespoons **honey** and

2 tablespoons soft **butter**.

Coco Ripple Rolls

A chocolatey, rum-nut filling ripples through 18 yummy buns. Make like a jelly roll and cut into slices. Bake in muffin cups and glaze while warm. Elegant . . . impressive!

BAKE at 375° for 15 to 20 minutes.

MAKES 18.

Prepare Richer Dough; let rise.

Roll out on floured surface to 20x9-inch rectangle. Spread with mixture of
 $\frac{1}{3}$ cup **brown sugar**
 $\frac{1}{2}$ cup chopped **pecans**
 1 tablespoon **flour**
 1 tablespoon **cocoa**
 2 tablespoons soft **butter** and
 1 teaspoon **rum flavoring**.

Roll as for jelly roll, starting with 20-inch side. Cut into 18 even slices. Place cut-side down in well-greased muffin cups. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) for 15 to 20 minutes. Turn out of pan immediately. While warm, spread with glaze of

$\frac{3}{4}$ cup sifted **confectioners' sugar** and
 3 to 4 teaspoons **milk**.

Poppy Seed Rings

Another no-knead dough for your busy-day baking. You'll have fun twisting and curling the dough—it's so easy! Poppy seeds in the filling and a fresh orange glaze on top.

BAKE at 375° for 15 minutes, then
 for 5 minutes.

MAKES 18 rolls.

Combine in saucepan
 $\frac{3}{4}$ cup chopped **walnuts**
 $\frac{1}{3}$ cup (1 $\frac{3}{4}$ oz. pkg.) **poppy seeds**
 $\frac{1}{3}$ cup **light cream**
 2 tablespoons **honey**
 2 tablespoons **sugar** and
 1 tablespoon **flour**. Bring to a boil over low heat. Cool.

Prepare Richer Dough, adding
 2 teaspoons grated **orange rind** with dry mix; let rise.

Roll out on lightly floured surface to 20x12-inch rectangle. Spread half of dough along 20-inch side with poppy seed mixture. Fold other side to overlap.

Cut along 20-inch side into 18 even strips. Twist each strip 4 or 5 times. Then hold one end down on greased baking sheet for center of roll. Curl remaining strip around center on baking sheet as for a pinwheel, tucking other end under. Cover.

Let rise in warm place until light and doubled in size, 30 to 45 minutes.

Bake in moderate oven (375°) 15 minutes until light golden brown. Meanwhile prepare glaze of

$\frac{1}{4}$ cup **orange juice** and
 3 tablespoons **sugar**. Brush tops of rolls and bake 5 minutes longer until deep golden brown. Remove from baking sheet immediately.

COFFEE CAKES



It's a feather in your cap to be able to whip up a pretty-as-a-picture coffee cake. It takes so little effort, because all of these mouth-watering examples start with the same easy Pillsbury Hot Roll Mix. Delicious fillings and glazes make them extra pretty.

Coffee cakes lend themselves beautifully to freezing. Where the recipe makes two coffee cakes, serve one and freeze the other. Reheated, with a swirl of icing to dress it up, you can serve fresh hot coffee cake at the drop of a hint!

Raspberry Polka Dot

Sunny Apricot

Cinnamon Crunch



What are "Batter Breads"?

Batter breads are the quickest, easiest of all yeast-type coffee cakes to make. They call for more liquid, so they're really batters rather than doughs. They're slightly richer, are mixed more quickly and require no kneading, no shaping. After blending, you simply spoon or pour the batter right into your baking pan. Let them rise high and light, then bake and serve warm and fragrant right from your oven!

You give these pretty batters or "spoon-and-bake" coffee cakes their fancy-dress touches in simple *new* ways. The following recipes tell just how to do it.

Raspberry Polka Dot Coffee Cake

We call this our "spoon-and-bake" coffee cake. Balls of golden brown, tender cake . . . each one coated with buttery coconut . . . every one topped with a dot of ruby-red jam.

BAKE at 375° for 25 to 30 minutes. MAKES 13x9x2-inch coffee cake.

Combine 2 tablespoons melted **butter** and
 1 cup sifted **confectioners' sugar**. Add
 1 cup chopped shredded or flaked **coconut**. Set aside.

Sprinkle yeast over
 ½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**
 ½ cup **light cream**
 2 tablespoons **sugar**
 ½ teaspoon **salt** and dry mix. Mix well.

Drop rounded tablespoonfuls of dough into coconut mixture, coating well. Arrange balls in well-greased 13x9x2-inch pan. Sprinkle remaining coconut mixture over dough.

Spoon ½ cup **red raspberry preserves** or other preserves over dough, placing a small amount on each ball.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to 1½ hours.

Bake in moderate oven (375°) 25 to 30 minutes until golden brown.

Sunny Apricot Coffee Cake

Another easy "spoon-and-bake" idea. Bake the coffee cake in a skillet—turn it out to show the sparkling-good apricot jam topping. Slice it to reveal the layer of nuts.

BAKE at 375° for 25 to 30 minutes. MAKES 10-inch coffee cake.

Combine . . . ¼ cup **brown sugar** and
 1 tablespoon **flour** in small bowl. Stir in
 2 tablespoons melted **butter**. Spread in well-greased 10-inch skillet.

Spoon ½ cup **apricot preserves** evenly over topping. Set aside.

(Continued on Page 32)

COFFEE CAKES

Sprinkle yeast over

½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

½ cup **light cream**

2 tablespoons **sugar**

½ teaspoon **salt** and dry mix. Mix well.

Drop two-thirds of dough by tablespoonfuls onto preserves in skillet.

Sprinkle

½ cup finely chopped **pecans** over dough. Drop tablespoonfuls of remaining dough over nuts.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to

1½ hours.

Bake in moderate oven (375°) 25 to 30 minutes until deep golden brown.

Turn out of skillet immediately. If any topping remains in skillet, spread evenly over inverted coffee cake.

Orange Tango Coffee Cake

Stir up the batter quick as a wink! Drop by rounded tablespoonfuls into sugar-nut mixture; let rise and bake in a skillet. Refreshingly good and fun to make.

BAKE at 375° for 25 minutes, then
for 5 to 10 minutes.

MAKES 10-inch coffee cake.

Combine 2 tablespoons melted **butter** and

1 cup sifted **confectioners' sugar**. Add

1 cup finely chopped **filberts** or other nuts. Set aside.

Sprinkle yeast over

½ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

½ cup **light cream**

2 tablespoons **sugar**

2 teaspoons grated **orange rind**

½ teaspoon **salt** and the dry mix. Mix well.

Drop rounded tablespoonfuls of dough into nut mixture, coating well.

Arrange balls in well-greased heavy 10-inch skillet. Sprinkle remaining nut mixture over dough.

Let rise in warm place (85° to 90°) until light and doubled in size, 1 to

1½ hours.

Bake in moderate oven (375°) 25 minutes. Remove from oven; drizzle mixture of

2 tablespoons **orange juice** and

1 tablespoon **sugar** over coffee cake.

Continue baking 5 to 10 minutes longer, until deep golden brown. Turn out of skillet immediately. Serve warm.

Cinnamon Crunch Coffee Cake

Picture-pretty . . . a frosty white glaze drizzled over the cinnamon crust. The spicy nut topping revels all the way through for extra good eating.

BAKE at 375° for 30 to 35 minutes.

MAKES 13x9x2-inch coffee cake.

Sprinkle yeast over

1 cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 2 unbeaten **eggs**

2 tablespoons **sugar**

$\frac{1}{4}$ teaspoon **salt** and dry mix. Blend thoroughly; then beat about 50 strokes.

Spread in well-greased 13x9x2-inch pan.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to 1½ hours.

Combine . . . $\frac{1}{2}$ cup firmly packed **brown sugar**

2 tablespoons **flour**

$\frac{1}{4}$ teaspoon **cinnamon**

$\frac{1}{2}$ cup chopped **nuts** and

$\frac{1}{4}$ cup soft **butter**. Sprinkle over risen dough.

Bake in moderate oven (375°) for 30 to 35 minutes until golden brown. Serve warm. If desired, drizzle Glaze over top of coffee cake.

GLAZE

Blend together $\frac{3}{4}$ cup sifted **confectioners' sugar**, $\frac{1}{4}$ teaspoon **vanilla** and 3 to 4 teaspoons **milk**.

BUTTERSCOTCH CREAM COFFEE CAKE

The same speedy batter-dough, but a new topping. This one, rich with brown sugar and sour cream, has a caramel flavor you'll like. And there's a crunchy brown sugar-nut topping, too!

Follow Cinnamon Crunch Coffee Cake recipe for batter-dough; let rise. Combine $\frac{1}{2}$ cup firmly packed **brown sugar**, 1 teaspoon **cornstarch**, $\frac{1}{4}$ cup **sour cream** and $\frac{1}{2}$ teaspoon **vanilla**; drizzle over top of risen dough. Sprinkle with mixture of 2 tablespoons **brown sugar** and $\frac{1}{4}$ cup chopped **nuts**. Bake at 375° for 30 to 35 minutes. Turn out immediately.

SUGAR N' SPICE COFFEE CAKE

About the speediest yeast-dough coffee cake you can make. Just stir up the dough and turn it into the baking pan, let it rise, then sprinkle on the simple cinnamon-sugar topping. Bake—and eat it warm with lots of butter. So good!

Follow Cinnamon Crunch Coffee Cake recipe for batter-dough; let rise. Sprinkle with mixture of $\frac{1}{4}$ cup **sugar** and 1 teaspoon **cinnamon**. Dot with 1 tablespoon **butter**. If desired, sprinkle $\frac{1}{4}$ cup chopped **nuts** on top. Bake at 375° for 30 to 35 minutes. Drizzle Glaze over top.

Apple Kuchen

There's always a fruit "in season" for this German coffee bread. Cinnamon-sugared apples are perfect for a hearty mid-winter breakfast. Come summer, you'll prefer tart blueberries or golden sweet peaches. So easy . . . real old-fashioned flavor.

BAKE at 375° for 40 to 45 minutes.

MAKES 13x9x2-inch coffee cake.

Prepare Basic Dough; let rise.

Spread dough in well-greased 13x9x2-inch pan; brush with 1 tablespoon melted **butter**.

Arrange 3 cups (3 medium) pared, sliced **apples** in even rows over dough, pressing in slightly.

Sprinkle with mixture of
½ cup **sugar** and
1½ teaspoons **cinnamon**.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 40 to 45 minutes until deep golden brown.

Peach Kuchen

Prepare Basic Dough; let rise. Spread in well-greased 13x9x2-inch pan and brush with 1 tablespoon melted **butter**. Let rise until light and doubled in size, 30 to 45 minutes. Combine ¾ cup **sugar**, 2 tablespoons **flour**, 1½ teaspoons **cinnamon** and 1 tablespoon soft **butter**. Sprinkle ¼ cup of mixture over risen dough. Set remainder aside. Arrange 2½ cups (3 large) sliced **peaches** in even rows over dough. Sprinkle remaining cinnamon-sugar mixture over peaches. Bake at 375° for 45 to 50 minutes until deep golden brown. Serve warm with cream or whipped cream, if desired.

Blueberry Kuchen

Prepare Basic Dough; let rise. Spread in well-greased 13x9x2-inch pan and brush with 1 tablespoon melted **butter**. Let rise until light and doubled in size, 30 to 45 minutes. Mix 1 cup fresh **blueberries** with 2 teaspoons **lemon juice**. Arrange evenly over risen dough. Sprinkle with mixture of ¾ cup **sugar**, 1½ teaspoons **cinnamon** and 1 tablespoon soft **butter**. Bake at 375° for 40 to 45 minutes. If desired, sprinkle additional fresh blueberries over warm coffee cake.

COFFEE CAKES





Vienna Chocolate Roll-ups

Vienna Chocolate Roll-ups

Crescent shaped loaves (this recipe makes 2) sprinkled with confectioners' sugar have a yummy cocoa filling spiraled inside. Serve attractive slice at coffee time or for a light dessert, and please pass seconds!

BAKE at 375° for 25 to 30 minutes.

MAKES two loaves.

Prepare Richer Dough; let rise.

Combine . . . $\frac{1}{4}$ cup **sugar**
2 tablespoons **cocoa** and
 $\frac{1}{2}$ teaspoon **cinnamon**. Set aside.

Divide dough in half. Roll out each half on floured surface to 10-inch square. Sprinkle each with half of cocoa mixture.

Roll each as for jelly roll, sealing edge and ends. Place on greased baking sheet, seam-side down, curving ends to form crescent shape.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 25 to 30 minutes until golden brown. While warm, sprinkle with **confectioners' sugar**.

Streusel Filled Roll-Ups—Sprinkle rolled out 10-inch squares with a mixture of $\frac{3}{4}$ cup nuts, chopped, $\frac{1}{2}$ cup sugar and $1\frac{1}{2}$ teaspoons cinnamon. Shape and sprinkle with cinnamon-sugar. Let rise and bake as directed above.

Frosty Fruit Ring

A coffee braid in ring shape. Sprinkled generously with confectioners' sugar, it looks frosty with snow. Delectable bits of candied fruit, currants and crunchy almonds are in every appetizing slice.

BAKE at 375° for 25 to 30 minutes.

MAKES 1 large coffee cake.

Prepare Richer Dough; let rise.

Divide dough into three equal parts. With hands, roll each into a rounded strip 18-inches long. Lay strips on floured surface and flatten slightly.

Place $\frac{1}{4}$ cup chopped **candied fruit** down center of one strip,
 $\frac{1}{4}$ cup **currants** down center of next strip and
 2 tablespoons chopped **red candied cherries** combined with
 2 tablespoons chopped blanched **almonds** down center of last strip.
 Pinch edges together to seal fillings into dough.

Place strips side by side on greased baking sheet, seam-side down. Loosely braid the three strips, sealing both ends; form into a ring. Insert

$\frac{1}{4}$ cup additional **almonds** in dough between strips if desired.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 25 to 30 minutes until golden brown. Sprinkle with **confectioners' sugar** while warm.

Sally Lunn

Cinnamon-sugar crust and spicy cinnamon revel are featured in this one-rise batter bread baked in a tube pan. Serve tender golden slices for breakfast or brunch.

BAKE at 375° for 25 to 30 minutes.

MAKES one 10-inch ring.

Soften yeast in
 $\frac{1}{4}$ cup warm (not hot) **water**.

Combine in large bowl
 $\frac{3}{4}$ cup lukewarm scalded **milk**
 1 unbeaten **egg**
 2 tablespoons **sugar**, the softened yeast and dry mix. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Spread half of dough in well-greased 10-inch tube pan.

Combine . . . $\frac{1}{2}$ cup **sugar** and
 1 teaspoon **cinnamon**. Sprinkle half over dough. Cover with remaining dough and sugar-cinnamon mixture.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 25 to 30 minutes until deep golden brown.

COFFEE CAKES



Orange-Raisin Braids

Swirl one braid in a layer pan, bake the other on a baking sheet and it's like two different coffee cakes! Orange rind in the bread and orange glaze on top . . . lots of fresh flavor from just one orange!

BAKE at 400° for 15 to 20 minutes.

MAKES 2 coffee cakes.

Cover ½ cup **raisins** with boiling water. Let stand 5 minutes, then drain.

Sprinkle yeast over

1 cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 2 tablespoons grated **orange rind**;
the cooled, drained raisins
and dry mix. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Divide dough in half. Shape each half into 3 strips about 12 inches long. Braid 3 strips together and place on greased baking sheet. Or, coil braid in greased 8-inch layer pan. Repeat with remaining dough.

Let rise until light and doubled in size, 30 to 60 minutes.

Bake in moderately hot oven (400°) 15 to 20 minutes until golden brown. Glaze, while warm with

1 cup sifted **confectioners' sugar** combined with

4 to 5 teaspoons **orange juice**. Garnish with chopped pecans, if desired.

Butter-Nut Party Ring

Just break off a ball or two—every one is coated with the crispy-rich topping of brown sugar, cinnamon and nuts. A spectacular "bubble loaf" that's rich enough for an afternoon treat.

BAKE at 375° for 30 to 35 minutes.

MAKES one 10-inch ring or
two round coffee cakes.

Prepare Richer Dough; let rise.

Combine . . . ⅔ cup **sugar**

2 teaspoons **cinnamon** and

½ cup finely chopped **nuts**. Set aside.

Divide risen dough in half. Divide each half into about 20 pieces. Dip pieces in

½ cup melted **butter**, then in reserved sugar-nut mixture, coating well. Arrange in well-greased 10-inch tube pan.* Sprinkle remaining sugar-nut mixture over top. Cover.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 30 to 35 minutes. While warm, glaze with mixture of

1 cup sifted **confectioners' sugar**

¼ teaspoon **vanilla** and

4 to 5 teaspoons **milk**.

**Or, arrange 20 balls in each of two well-greased 8-inch round layer pans. Let rise; bake at 375° for 25 to 30 minutes. Glaze.*

Filled Tea Ring

So simple to make, yet looks so complicated. You'll make this often, trying a different filling each time . . . crunchy poppyseed, rich date-nut, or any special favorite.

BAKE at 375° for 25 to 30 minutes.

MAKES 1 large or 2 small rings.

Prepare Basic Dough; let rise.

Prepare desired Filling (see below).

Roll out on floured surface to 15x12-inch rectangle. Spread with filling. Roll as for jelly roll, starting with 15-inch side. Seal well.

Shape into a ring seam-side down on greased baking sheet, sealing ends together. Or, cut in half and seal ends to make 2 small rings. (Bake together on 1 large baking sheet.) With scissors, make cuts $1\frac{1}{2}$ inches apart around outer edge, cutting two-thirds of the way through ring. Turn each cut piece on its side.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 25 to 30 minutes until golden brown. While warm drizzle with glaze of

1 cup sifted **confectioners' sugar** combined with
4 teaspoons **milk**.

POPPY SEED FILLING

Combine $\frac{3}{4}$ cup chopped walnuts, $\frac{1}{3}$ cup ($1\frac{3}{4}$ -oz. pkg.) poppy seeds, $\frac{1}{3}$ cup light cream, 2 tablespoons honey, 2 tablespoons sugar and 1 tablespoon flour in saucepan. Bring to boil over low heat, stirring constantly. Cool.

DATE-NUT FILLING

Combine $1\frac{1}{2}$ cups chopped dates, $\frac{1}{3}$ cup water and $\frac{1}{2}$ cup firmly packed brown sugar. Cook over low heat 10 minutes or until thick, stirring occasionally. Cool; add $\frac{3}{4}$ cup chopped nuts.

PRUNE FILLING

Combine 1 cup drained, cooked dried prunes, chopped, 1 tablespoon lemon juice, $\frac{1}{4}$ teaspoon cinnamon and $\frac{1}{4}$ cup sugar in saucepan. Simmer until thick, stirring occasionally. Cool.

MINCEMEAT-APPLE FILLING

Combine 1 cup prepared mincemeat, $\frac{1}{4}$ cup chopped nuts and 1 cup pared, chopped apples. For glaze, combine 1 cup sifted confectioners' sugar with 1 teaspoon lemon juice and 4 to 5 teaspoons milk.

APPLE-RAISIN FILLING

Combine 2 cups pared, chopped apples, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon, and $2\frac{1}{2}$ tablespoons cornstarch in saucepan. Cook over low heat until thick, stirring constantly. Cool.

Ring O' Cinnamon Rolls

Arrange luscious cinnamon rolls in a tube pan—and you have a topsy-turvy coffee cake! The honey dough is rolled up with raisins and nuts . . . and the honey icing is the crowning touch.

BAKE at 350° for 40 to 45 minutes. **MAKES** 9 or 10-inch coffee ring.*

Sprinkle yeast over

$\frac{3}{4}$ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

$\frac{1}{4}$ cup **honey** and dry mix. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to 1½ hours.

Roll out on floured surface to 20x12-inch rectangle and spread with 2 tablespoons **butter** combined with 2 tablespoons **honey**.

Combine . . . $\frac{1}{3}$ cup firmly packed **brown sugar**

1 teaspoon **cinnamon**

$\frac{3}{4}$ cup **raisins** and

$\frac{1}{3}$ cup chopped **nuts**; sprinkle over dough.

Roll as for jelly roll starting with 20-inch side. Cut into 16 slices. Arrange slices in 2 layers, cut-side down, in well-greased 9 or 10-inch tube pan.* Cover.

Let rise in warm place until light and doubled in size, about 1 hour.

Bake in moderate oven (350°) 40 to 45 minutes. Frost warm ring with Honey Icing.

**Or, form a ring of 8 slices in each of two well-greased 9-inch round layer pans. Place a greased biscuit cutter or custard cup in center of each pan to keep dough in ring shape. Cover and let rise as directed. Bake at 350° for 25 to 30 minutes.*

HONEY ICING

Combine 1 cup sifted confectioners' sugar, 1 tablespoon honey and 3 to 4 teaspoons cream. Beat until of spreading consistency.

Ring O' Cinnamon Rolls



DOUGHNUTS



About the most welcome surprise you can spring on your family is a batch of fresh, warm, home-made doughnuts. Light as a feather and utterly delicious!

It's one way of making the most of your deep fryer or electric skillet, too! These recipes show you the newest exciting possibilities of Pillsbury Hot Roll Mix in making tender doughnuts and other superb deep fried treats.

Raised Doughnuts

Long Johns

Bismarcks



Raised Doughnuts

Sweet n' rich dough makes wonderful raised doughnuts . . . and the holes are good, too! Roll 'em in cinnamon-sugar or nutmeg-sugar—or try a glaze.

FRY at 375° for 2 to 3 minutes.

MAKES about 18.

Prepare Richer Dough, adding
3 tablespoons **sugar** with dry mix; let rise.

Turn out on lightly floured surface and fold dough over on itself 8 or 10 times, pressing down firmly each time. Roll out to ¼-inch thickness; cut with 2½-inch doughnut cutter. Place on floured baking sheets.

Let rise in warm place until light and doubled in size, 30 to 45 minutes.

Lift gently into hot (375°) melted **shortening** or lard at least ½-inch deep. (An electric skillet is good for frying doughnuts.) Do not crowd doughnuts while frying. Fry 1 to 1½ minutes on each side until golden brown; turn only once.

Drain on absorbent paper. Roll warm doughnuts in **sugar**, **confectioners' sugar** or **cinnamon-sugar** or brush with Glaze.

Sour Cream Raised Doughnuts

Now you can make this old-fashioned favorite this easy new way. So tender and flavorful. Equally good for Long Johns and Bismarcks.

Sprinkle yeast over ½ cup warm (not hot) **water** in large bowl. Blend in 1 unbeaten **egg**, ½ cup **sour cream** (thick or commercial) and dry mix. Mix well. Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes. Shape, let rise and fry as directed in Raised Doughnut recipe.

GLAZE

Combine 1 cup sifted confectioners' sugar and 2 tablespoons milk. Mix until smooth.

Long Johns

How to make doughnuts when you don't have a cutter? Here's the answer: cut the dough in rectangles and make Long Johns!

Roll out risen dough to 20x8-inch rectangle. Cut into ten 2-inch strips. Cut each strip in half, making 4x2-inch pieces. Place on floured baking sheets and let rise. Fry as for Raised Doughnuts; drain. Roll in sugar or brush with Glaze. Makes 20.

Bismarcks

What a treat to bite into the crusty brown balls and find jelly. Try jam in some, marmalade in others. Sprinkled with sugar or glazed—they're scrumptious!

Cut rolled-out dough into rounds with a 2½-inch cutter. Place on floured baking sheets and let rise. Fry as for Raised Doughnuts; drain. When cool, cut a deep slit in the side of each; spoon a heaping teaspoonful of **jam**, **jelly** or **preserves** into center. Brush with Glaze. Makes 18.



Baking yeast breads for two used to be impossible, because recipes were for larger amounts and took so long. Two people can't eat six loaves of bread—and certainly you don't want to spend six hours making bread! Pillsbury Hot Roll Mix solves both problems. It makes just the right amount, and takes only a little spare time. Here are some of our yeast-breads-for-two ideas. Soon you'll have ideas of your own.

The recipes which follow will start you off. From half the dough (page 1) make a small coffee cake. From the rest, make rolls for dinner. No chance of getting tired of one bread when you've made "just enough for two".

We've also included new recipes that help you use up some of the usual left-overs. For example, that half-cup of mashed potatoes goes into Hi-Light Potato Rolls (page 16). Savory Onion Loaves (page 7) uses half a package of onion soup mix, and even makes a little loaf to surprise your neighbor. Sunny Apricot Coffee Cake will finish the last smidgen of apricot preserves.

To start your experimenting, here are some of the ways we have tailor-made these recipes just for two. Make a small Filled Tea Ring, using half the dough (and half the recipe for Filling). Use the other half of the dough for Cloverleaf Rolls. Or, half the dough will make one pan of Tiny Pan Rolls for company dinner, plus enough Kolacky for breakfast for two.

Butter-Nut Party Loaf (just half the dough) is our favorite for Sunday brunch. A small pan of Cinnamon Rolls from the other half makes Sunday night supper quite special!

If you have a freezer, you're lucky! Nearly all the good things in this book can be wrapped and frozen in servings sufficient for two. Just follow the hints for freezing on page 3.

Reheating a few dinner rolls or two or three servings of coffee cake is very easy. Wrap air-tight in aluminum foil, place in a slow oven (325°) for about 15 minutes. Or, follow the directions with your electric skillet.



Dinner Rolls—Cinnamon Rolls—Caramel Pecan Rolls

Here are three variations—Cinnamon Rolls for Saturday bridge party snack—rolls to reheat for Sunday dinner—even Caramel Pecan Rolls for Monday morning. Just enough for two—and all from one box of Hot Roll Mix!

BAKE at 375° for 15 to 20 minutes.

MAKES 6 of each.

Prepare Richer Dough; let rise.

Combine 3 tablespoons **brown sugar**
1 tablespoon **butter**
1 tablespoon **light corn syrup** and
3 tablespoons coarsely chopped **pecans**. Divide into 6 well-greased muffin cups.

Roll out $\frac{2}{3}$ of dough to 12-inch square on lightly floured surface.

Spread with . 1 tablespoon soft **butter**. Sprinkle mixture of
 $\frac{1}{3}$ cup **sugar** and
1 teaspoon **cinnamon** over dough.

Roll as for jelly roll. Cut into 12 slices.

Place 6 slices on top of caramel-pecan mixture in greased muffin cups and place remaining 6 slices in greased muffin cups.

Shape remaining dough into any of the 6 dinner rolls given on pages 13 and 14.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 15 to 20 minutes until deep golden brown. Remove from pan immediately.

Pineapple Coffee Cake

Here's the answer to what to do with that leftover pineapple. You can use crushed pineapple or tidbits or even cut-up rings. Brown sugar and cinnamon in the topping give a golden-brown look and spicy flavor you'll both love. There's enough dough for rolls for dinner, too!

BAKE at 375° for 25 to 30 minutes.

MAKES one coffee cake plus 6 rolls.

Prepare Richer Dough, adding
2 tablespoons **sugar** with dry mix; let rise.

Spread $\frac{2}{3}$ of risen dough evenly in well-greased 9x9x2-inch pan. (Shape remaining dough into 6 dinner rolls as directed on page 13.)

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Sprinkle $\frac{1}{3}$ cup **brown sugar** over dough in pan and arrange
 $\frac{1}{2}$ cup well-drained **pineapple tidbits** or **crushed pineapple** over top.

Bake in moderate oven (375°) 25 to 30 minutes until golden brown. Turn out immediately on wire rack or serving plate. Glaze with
 $\frac{1}{2}$ cup sifted **confectioners' sugar** combined with
1 tablespoon **pineapple juice**. Garnish with **pecan halves**, if desired. Serve warm.

Orange-Almond Coffee Cake

An old Swedish recipe goes modern—uses that last bit of orange marmalade, those few blanched almonds. It's quickly made with just one rising . . . and the topping revels all through to make luscious eating.

BAKE at 375° for 20 to 25 minutes.

MAKES 9x9-inch coffee cake
plus 9 rolls.

Combine in saucepan

$\frac{1}{4}$ cup **butter**

$\frac{1}{4}$ cup chopped blanched **almonds**

$\frac{1}{4}$ cup **sugar** and

$\frac{1}{4}$ cup **orange marmalade**. Simmer 5 minutes; cool.

Prepare Richer Dough. Spread half of dough in well-greased 9x9x2-inch pan. Spread with cooled orange marmalade mixture; cover. (Use remaining dough for rolls, as directed on page 13.)

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 20 to 25 minutes.

Pineapple Coffee Cake

Orange-Almond Coffee Cake



COOKIES



A brand new use for "the most versatile mix of them all"! Here are four exciting new ways to keep your cookie jar filled with all sorts of tender goodies. You've only to try some of these sweet tooth treats to see what unusually good cookies Pillsbury Hot Roll Mix makes.

Simple cookies, fancy cookies—the door is just opening on the many delightful new possibilities of using this handy mix for your cookie baking.

Almond Blossoms Mocha Sweet Rolls Macaroon Crescents Sweet Cocoa Cookies



Almond Blossoms

With many petals like a rose, these "blossoms" are as delicate and dainty as can be. They're really simple to shape. And there's almond filling all the way through each flaky flower.

BAKE at 375° for 12 to 15 minutes.

MAKES 3 dozen.

Soften..... yeast in

¼ cup warm (not hot) **water**.

Empty..... dry mix into large bowl and cut in

¼ cup **butter** until particles are the size of small peas.

Blend in... 1 beaten **egg**

½ cup **sour cream** (thick or commercial)

1 teaspoon **vanilla** and the softened yeast. Mix well.

Knead..... on lightly floured surface 5 to 7 minutes, until smooth and satiny. Place in greased bowl and cover.

Let rise..... in warm place (85° to 90° F.) until light and doubled in size, 1 to 1½ hours.

Divide..... dough into four parts. Cut each into 9 pieces; shape into flat rounds. Place a scant teaspoon of Almond Filling in center of each. Bring up edges of dough; pinch together to enclose filling.

Roll..... each ball on lightly floured surface to an 8-inch long "pencil;" flatten into a strip ¾-inch wide. Cut slits at ½-inch intervals along one side, making slits three-fourths the way through toward opposite side. Then begin at one end and roll up strip. Place on well-greased baking sheets with cut ends up.

Combine... 2 tablespoons **sugar** and

¼ teaspoon **cinnamon**. Sprinkle over rolls.

Let rise..... in warm place for 15 minutes.

Bake..... in moderate oven (375°) 12 to 15 minutes until golden brown.

ALMOND FILLING

Cream 2 tablespoons butter with ½ cup sifted confectioners' sugar. Thin with 1 to 2 teaspoons water until it forms a stiff paste. Blend in ½ cup ground almonds and 1 teaspoon almond extract. Refrigerate until ready to use.

ORANGE FILLING

Cream 2 tablespoons butter with ½ cup sifted confectioners' sugar. Thin with 1 teaspoon orange juice. Blend in 2 teaspoons grated orange rind. Refrigerate until ready to use.

HONEY FILLING

Cream 2 tablespoons butter with ½ cup sifted confectioners' sugar. Blend in 1 tablespoon honey. Refrigerate until ready to use.

Mocha Sweet Rolls

The coffee-nut flavor is baked right in these crispy rolls. The cream cheese-marshmallow creme topping is like candy—and the shaved chocolate is the extra-sweet touch you'll love.

BAKE at 375° for 10 minutes, then
for 3 to 5 minutes.

MAKES 32.

Sprinkle yeast over

$\frac{2}{3}$ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

3 tablespoons **sugar**

1 teaspoon **instant coffee** and dry mix. Mix well. Cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Combine . . . $\frac{3}{4}$ cup **brown sugar**

2 tablespoons melted **butter**

$\frac{3}{4}$ cup chopped **pecans** and

1 teaspoon **instant coffee**. Set aside.

Divide dough in half. Roll out each half to 16x10-inch rectangle. Sprinkle each with half of brown sugar mixture.

Roll each as for jelly roll, starting with 16-inch side. Cut into 1-inch slices. Place on well-greased, foil-covered baking sheets. Flatten to about $\frac{1}{4}$ -inch thickness.

Let rise in warm place until light, 30 to 45 minutes.

Bake in moderate oven (375°) 10 minutes. Remove from oven.

Place about $\frac{1}{2}$ teaspoon of Cheese Fluff in center of each roll. Sprinkle with grated **semi-sweet chocolate**, using 1 ounce in all. Continue baking for 3 to 5 minutes, until golden brown.

CHEESE FLUFF

Soften 1 $\frac{1}{2}$ ounces ($\frac{1}{2}$ small package) cream cheese. Blend in $\frac{3}{4}$ cup marshmallow creme.

Macaroon Crescents

Extra-rich and flaky 'cause you cut in butter! There's a yeast flavor to make them unique . . . but no kneading and no rising! The almond-meringue filling peeks out all around each crescent to make luscious tea-time or party fare.

BAKE at 350° for 25 to 30 minutes.

MAKES 2 dozen.

Soften yeast in

$\frac{1}{4}$ cup warm (not hot) **water**.

Empty dry mix into large bowl and cut in

$\frac{1}{4}$ cup **butter** until particles are the size of small peas.

Blend in 1 beaten egg

$\frac{1}{2}$ cup **sour cream** (thick or commercial)

1 teaspoon **vanilla**, and the softened yeast. Mix well.

Divide dough into 3 parts.*

Roll out each part on pastry cloth or board which has been sprinkled with **sugar**. Roll to 11-inch circle about $\frac{1}{8}$ -inch thick; cut into 8 wedges. Spread with Pecan Filling.

Roll each wedge, starting with wide end and rolling to point. Place point-side down on well-greased baking sheets, curving ends to form crescent shape.

Bake in moderate oven (350°) 25 to 30 minutes until lightly browned. Serve warm or cold.

**Dough and filling may be refrigerated up to 2 days and baked as desired. Let dough stand at room temperature for 1 hour before rolling out.*

PECAN FILLING

Beat 2 egg whites until stiff straight peaks form. Add $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ cup ground pecans or walnuts, and $\frac{1}{2}$ teaspoon vanilla. Mix until blended.

Sweet Cocoa Cookies

We can just hear your bridge club rave over these clever chocolate flavored surprises. You might cut them in club, diamond, spade and heart shapes, glaze and sprinkle with chopped nuts to be THE star hostess. Or use your holiday cookie cutters and be "seasonal".

BAKE at 375° for 12 to 15 minutes.

MAKES 3 dozen.

Sprinkle yeast over

$\frac{3}{4}$ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Blend in 1 unbeaten **egg** and

2 tablespoons melted **shortening**.

Combine . . . $\frac{1}{4}$ cup **sugar**

$\frac{1}{3}$ cup **cocoa** and dry mix until well blended. Add to yeast mixture. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, about 1 hour.

Roll out to $\frac{1}{4}$ -inch thickness (about a 12-inch square). Cut into desired shapes with cookie cutters. Place on greased baking sheets.

Let rise in warm place until light and doubled in size, about 1 hour.

Bake in moderate oven (375°) 12 to 15 minutes. While warm, spread with glaze of

1 cup sifted **confectioners' sugar**

4 to 5 teaspoons **milk**

1 tablespoon soft **butter** and

$\frac{1}{4}$ teaspoon **vanilla** or rum extract. Sprinkle with chopped **nuts**, if desired.

PIZZA



Pizza is right at the top with hot dogs and hamburgers. With Hot Roll Mix as your right hand assistant, you can make your pizza yourself . . . quickly and easily. No rising . . . just mix, pat out, and it's ready for baking. Italian in origin, but American ingenuity has created some delicious variations we know you'll enjoy.

Pizza fits perfectly with today's informal way of entertaining. "Pizza for a Party" on page 56 will give you inspiration and ideas galore.

Italian Pizza



Basic Pizza

1. Follow Basic Dough recipe. Don't let the dough rise.
2. Pans to use for pizza—1 package Hot Roll Mix makes enough dough for:
 - two 14-inch pizza pans
 - six 9-inch foil pans
 - four 9-inch piepans or
 - two 12x10-inch pizzas on baking sheets

Press dough up to inner rim of pan—not over edge. (On baking sheets, roll or pat out dough to within $\frac{3}{4}$ -inch of edge.) Brush lightly with salad oil or olive oil. Refrigerate (if you want to make them ahead of serving time) stacking carefully and tightly covering with aluminum foil.

3. Shred pizza cheese— $\frac{1}{2}$ pound (2 cups). Divide equally sprinkling $\frac{1}{2}$ of shredded cheese over dough.
4. Cover with sauce using about 1 cup for larger pizzas and about $\frac{1}{4}$ to $\frac{1}{3}$ cup for smaller pizzas.
5. Cover with toppings to suit your fancy.
6. Sprinkle with remaining shredded cheese.
7. Bake in hot oven (450°) 15 to 20 minutes.

Italian Pizza

Italian Pizza may be an old stand-by, but it's still the favorite and delicious as ever. You'll like the spicy tang of Ann Pillsbury's sauce . . . the crisp, golden Hot Roll Mix crust . . . and the fun of selecting from a wide variety of go-along toppings.

1. **Toppings**—Your choice—1 cup diced or sliced thin **pepperoni** or other Italian sausage. OR, 1 cup cooked **pork sausage**. OR, 1 cup sliced **mushrooms**.
2. **Sauce—Real Italian Sauce.** Sauté $\frac{1}{2}$ cup minced **onion** in 1 tablespoon **olive oil** or salad oil till golden brown. Add 1 can (8 oz.) **tomato sauce**, 1 can (6 oz.) **tomato paste**, 1 teaspoon **salt**, $\frac{1}{2}$ teaspoon **oregano**, $\frac{1}{4}$ teaspoon **garlic salt** and $\frac{1}{4}$ teaspoon **pepper**. (Prepare ahead of time and refrigerate, if desired.)
3. **Cheese**—Try Provolone or Mozzarella for authentic pizza flavor.
4. **Pizza Crust**—Follow Basic Pizza directions and for a flavorful crust, try adding $\frac{1}{2}$ cup sliced **olives**, or 1 tablespoon **chili powder** with the dry mix.



Spicy Barbecue Pizza

American Pizza

Spicy Barbecue Pizza

Here's a brand new flavor idea for pizza lovers. Spicy Barbecue Sauce on Pizzas! Really gives zing to any of your best-liked toppings.

- 1. Toppings**—Ready-cooked links, wieners, sauteed cocktail sausages, or 1 cup cooked pork sausage. Chicken (cooked or canned), cut in pieces, is also delicious. Or you choose your favorite.
- 2. Sauce—Barbecue Sauce.** Combine in saucepan 1 bottle (14 oz.) **catsup**, $1\frac{1}{2}$ cups chopped **onion**, 2 tablespoons **Worcestershire sauce**, 2 teaspoons **prepared mustard**, 2 teaspoons **salt**, $\frac{1}{2}$ teaspoon **pepper**, 2 tablespoons **brown sugar**, and 2 tablespoons **vinegar**. Heat to boiling. Stir in $\frac{1}{4}$ cup **butter**; cool.
- 3. Cheese**—Try shredded mild Cheddar or Provolone, or for a real treat, combine half shredded Cheddar and half shredded Provolone to equal $\frac{1}{2}$ pound or 2 cups.
- 4. Pizza Crust**—Follow Basic Pizza directions and for a flavorful crust try adding $\frac{1}{4}$ cup chopped **onion** or **onion flakes**, or $\frac{1}{4}$ cup **Parmesan cheese** with the dry mix.

American Pizza

If you like pizza but shy away from spicy foods, then All-American Pizza is your dish. There's cheese—but it's mild . . . there's tomato—but not so spicy . . . there's meat—but it's the U.S.A. favorite, bacon . . . and there's that mighty good Hot Roll Mix crust beneath it all.

- 1. Topping**—Cut 1 pound **bacon** in 1-inch pieces, reserving 8 whole slices. Fry pieces and whole slices only until they begin to wrinkle and brown slightly at the edges. Drain.
- 2. Sauce—American Pizza Sauce.** Sauté 1 medium **onion**, quartered and sliced ($\frac{3}{8}$ cup), 1 small **green pepper**, chopped ($\frac{3}{8}$ cup) in 3 tablespoons **bacon drippings** until onion is golden brown. Add 1 can (8 oz.) **tomato sauce**, 1 can (6 oz.) **tomato paste**, 1 teaspoon **sugar**, $\frac{1}{4}$ teaspoon **pepper** and 2 teaspoons **oregano**. Stir in bacon pieces. Arrange remaining bacon slices over pizzas before baking.
- 3. Cheese**—This pizza should have American cheese.
- 4. Pizza Crust**—Follow Basic Pizza directions. (Bake at 400° for 15 to 20 minutes.)



Gourmet Pizza

Gourmet Pizza

Here is a surprise pizza! Sour cream sauce—you'll love it—combined with an herb-flavored crust and seafood or meatball toppings. Makes a pizza you've never before experienced and one you'll serve often.

- 1. Toppings**—Lobster, crabmeat, or a blend of seafoods. Or try marble-size meatballs from your favorite recipe, or use cooked pork sausage.
- 2. Sauce**—**Sour Cream Sauce.** Combine $1\frac{1}{2}$ cups (12 oz. carton) **sour cream**, $\frac{1}{4}$ cup **mayonnaise**, $\frac{1}{4}$ cup chopped **onion**, 2 teaspoons **Worcestershire sauce**, 1 teaspoon **salt**, $\frac{1}{2}$ teaspoon **paprika**, $\frac{1}{4}$ teaspoon **garlic salt**, and 2 to 3 tablespoons **horseradish**, if desired.
- 3. Cheese**—The Italian cheeses—Provolone or Mozzarella.
- 4. Pizza Crust.** Follow Basic Pizza directions. For an unusual herb-flavored crust (especially delicious with seafood), add 1 tablespoon chopped **parsley** or **chives**, 2 teaspoons **caraway seeds**, 1 teaspoon **dill seed**, and $\frac{1}{2}$ teaspoon **onion salt** with the dry mix.
Or, add 1 teaspoon **garlic salt** with the dry mix for a delicately flavored garlic crust. This combines well with a pork sausage topping and pimiento garnish.



Friday Pizza

Friday Pizza

Take a new Pillsbury idea—Friday Pizza—and try tuna fish or sardines with spicy Italian Sauce or Barbecue Sauce. Without meat, but exciting nevertheless!

- 1. Toppings**—Your choice of canned tuna fish, sardines, shrimp, or crabmeat.
- 2. Sauce**—Real Italian Sauce or Barbecue Sauce.
- 3. Cheese**—You choose your favorite—Provolone, Mozzarella, or Cheddar.
- 4. Pizza Crust**—Follow Basic Pizza directions.

How do you decide how much sauce to make, or how much each pizza needs?

This depends on how much sauce you like on pizza—but here are the proportions Ann Pillsbury suggests:

For a 9-inch foil pan—about $\frac{1}{4}$ cup sauce

For a 12x10-inch rectangle—about 1 cup sauce

For a 14-inch round pizza—about 1 cup sauce

For a 9 or 10-inch piepan—about $\frac{1}{3}$ cup sauce



Pizza Party

Pizza for a Party

Serving Pizza is a superb way to add variety to family meals. But Pizza has become a party-time favorite, too—especially since Ann Pillsbury planned the help-yourself Pizza Party that's the talk of the town! Just see how pretty your buffet table can look. And how much fun for each guest to create his own masterpiece of a pizza . . . made plain and simple or Dagwood style . . . but certainly individual!

The big round traditional pizzas are fun to serve. One package of Hot Roll Mix will make two large 14-inch pizzas. But if you don't have these large size pizza pans, there's a choice of other pans. For a party, we like to use the 9-inch foil piepans because they eliminate dishwashing. The size is just right for individual party pizzas—but extra hungry guests might eat two!

For family supper-size pizzas, try your regular 9-inch piepans. These are the ideal size for individual serving, and one package of Hot Roll Mix makes four crusts.

For snack-time pizza, you can't beat pizza prepared on baking sheets. One package of Hot Roll Mix will make two 12x10-inch pizzas. After baking, cut the two rectangular pizzas into small strips with a scissors. They're bite-size and easy to handle . . . and you'll have enough tidbits for 6 to 10 guests.

Preparing pizza ahead of time. Preparing and refrigerating pizza dough ahead of time is a great convenience for the pizza party hostess. The morning of the party, make up Hot Roll dough, pat it into the pans, and it's all ready. No rising is necessary! Brush dough crusts with cooking oil, and stack them. Carefully wrap each stack in foil—sealing to make it airtight—then store in the refrigerator until party time. The rest of the day is then free for setting the table, preparing the cheeses, toppings and sauces. The dough-crusts stay perfect in the refrigerator until time to use.

If you are planning to have more than one kind of sauce for your pizza party, these proportions will be helpful to follow:

Sauce	Number of cups	Sufficient for:
Real Italian Sauce	1½	6 9-inch foil pans
Barbecue Sauce	2¾	8 to 10 9-inch foil pans
Sour Cream Sauce	1¾	6 9-inch foil pans

Next, how much cheese should you provide for your Pizza Party? Here's a simple way to figure your needs. For each package of Hot Roll Mix, allow one-half pound of Provolone, Mozzarella, Cheddar or American cheese, plus one-fourth cup grated Parmesan.

If you are having six guests for a "help-yourself" Pizza Party, we suggest two 3-oz. packages of Parmesan cheese, two kinds of soft cheese—½ lb. white Italian and ½ lb. Cheddar, perhaps, to slice or shred.

For your toppings, the following amounts will serve six guests: button mushrooms, three 4-ounce cans; anchovies, 1 can; pork sausage, 1 lb. fried as tiny meatballs or browned and crumbled; wieners, ½ lb.; pepperoni, 1 cup sliced (½ lb.).

SNACKS and APPETIZERS

To entertain the modern easy way, have some of these new ideas up your sleeve. Tempting tidbits you pop into the oven and out. Flavorful little buns to go with beverages. A new cheese treat for TV suppers or Sunday buffet. Every one an unusual conversation piece, too.

Cheese Ring

The tantalizing aroma of this no-knead cheese bread will arouse many an appetite . . . add bits of red pimiento for color, crunchy nuts and dates, too, if you have a sweet tooth. Slice n' serve!

BAKE at 375° for 25 to 30 minutes.

MAKES 9-inch ring.

Sprinkle yeast over

$\frac{3}{4}$ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Blend in 2 unbeaten **eggs**, mixing well.

Add 1 cup shredded sharp **Cheddar cheese**

$\frac{1}{4}$ cup chopped **pimiento**

$\frac{1}{2}$ teaspoon **salt**

$\frac{1}{3}$ cup finely chopped **nuts**, if desired, and dry mix. Blend; beat 50 strokes.

Spread evenly in well-greased 9-inch ($6\frac{1}{2}$ cup) ring mold. Cover.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to $1\frac{1}{2}$ hours.

Bake in moderate oven (375°) 25 to 30 minutes until deep golden brown. Loosen around edges with spatula and remove from pan immediately. Serve warm.

Cheese-Date Ring: Follow Cheese Ring recipe, omitting pimiento and adding $\frac{3}{4}$ cup chopped dates.

Cheese Ring

Appetizer Buns



Appetizer Buns

Looking for a replacement to tiny sandwiches? Then make-your-own tiny hamburger and frankfurter buns . . . fill 'em with meatballs and Vienna sausages or cheese . . . men cheer these hearty snacks.

BAKE at 400° for 10 to 12 minutes.

MAKES 50.

Prepare Basic Dough; let rise.

Divide dough in half. Roll one half to 10x5-inch rectangle; cut into five strips, 10x1 inches. Cut each strip into five equal pieces.

Shape each piece into a ball. Place on greased baking sheets. Flatten slightly to make small hamburger buns **or** shape into small frankfurter buns. **Or**, divide each piece in half, shape each half into two flat rolls. Place one on top of the other, pressing down lightly to seal. Repeat with remaining dough.

Brush rolls with melted **butter** and sprinkle with grated **Parmesan cheese**, or brush with slightly beaten **egg white** and sprinkle with **poppy seeds**, **sesame seeds** or **caraway seeds**.

Let rise in warm place until light and doubled in size, about 30 minutes.

Bake in moderately hot oven (400°) 10 to 12 minutes. Make tiny hamburgers for miniature hamburger buns. Use Vienna sausages for small frankfurter buns. Or split and fill with cheese or your favorite sandwich spread.

Bacon Patio Crax

Crackers you make yourself . . . with a superb bacon flavor. An interesting way to use your outdoor grill. Your guests break off a piece to "dip" . . . or eat plain. And they're a perfect accompaniment for a salad or soup!

Build charcoal fire and allow to burn for 30 to 45 minutes or until the coals are chalky-white and there is no active fire.

Prepare Basic Dough adding
½ cup chopped, uncooked **bacon** to the dissolved yeast.

Divide the dough in half. Roll out each half to a 20x12-inch rectangle on a lightly floured sheet of aluminum foil, measuring 24x18 inches. Place second sheet of foil over top of dough and seal. Prick through the foil with a fork.

Place sealed crust on rack from 3 to 6 inches above chalky-white coals. Bake for 3 to 4 minutes on each side.

Raise the rack to its highest level. Remove foil on top side, turn crust and remove foil on other side. Keep turning crust until both sides are a deep golden brown.

Remove from heat, cool and break into 2-inch pieces. Serve with favorite dip, spread or cheese.

Onion Snack Bread

Lots of onion flavor in each little strip of this looks-like-pizza snack bread. There's Parmesan cheese, too—and celery or caraway seeds for color and zip.

BAKE at 425° for 15 to 20 minutes.

MAKES 14x10-inch snack bread plus 9 rolls.

Sauté 2½ cups (3 to 4 medium) quartered, sliced **onions** in
2 tablespoons **butter** and
1 teaspoon **salt** until tender and golden. Set aside.

Prepare Basic Dough; let rise.

Pat out half of dough on well-greased baking sheet, forming a 14x10-inch rectangle. Pinch edges to form a slight rim. (Make rolls with remaining dough as directed on page 13.)

Spread onions evenly over dough. Cover with mixture of
1 unbeaten **egg**
½ cup **sour cream** (thick or commercial)
½ teaspoon **salt** and
1 teaspoon **celery seeds** or **caraway seeds**. Sprinkle with **Parmesan cheese**, if desired.

Bake in hot oven (425°) 15 to 20 minutes. Immediately cut into small strips with scissors; serve hot.

CHEESE SNACK BREAD

Golden brown Cheddar cheese topping on crisp crust—what's better for a snack? One-rise dough that you pat out to a rectangle—lots of fun to make.

Instead of onion mixture, spread 14x10-inch rectangle with cheese mixture: combine 1 unbeaten **egg**, ⅓ cup **milk**, ½ pound (2 cups) shredded sharp **Cheddar cheese** and ¼ teaspoon **salt**. Sprinkle with 1½ teaspoons **poppy seeds** or **caraway seeds**, if desired.

Parmesan Bubble Loaf

First, the rich aroma and flavor of Parmesan cheese. Then, the crunchy goodness of buttery yeast bread. Break off a piece . . . come back for more. It's the perfect main dish accompaniment or between-meal snack.

BAKE at 375° for 25 to 30 minutes.

MAKES one 10-inch ring or two round loaves.

Prepare Richer Dough; let rise.

Divide dough in half. Divide each half into about 20 pieces. Dip pieces in
¼ cup melted **butter** then in
⅔ cup grated or shredded **Parmesan cheese**.

Arrange the balls in well-greased 10-inch tube pan or, arrange 20 balls in each of two well-greased 8-inch round layer pans.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 25 to 30 minutes for large loaf or, 20 to 25 minutes for 2 small loaves.

HOLIDAY BAKING



Have a kitchen warm with the spicy fragrance of baking . . . a heart warm with the happiness of giving. The little extra love and care you lavish on these special breads bring their own sweet rewards. It's a good idea to bake some of your holiday breads well in advance, and freeze. A little last minute decorating and they're ready to grace your holiday table, or to give as gifts.

Festive Fruit Stars

Candied Fruit Braid

Feast Breads



Festive Fruit Stars

A speedy-to-make and luscious-to-eat holiday bread. There's sour cream in this batter, making a rich and tender coffee cake. Stir in some candied fruit . . . top the dough with sugar and nutmeg and it frosts itself. Baked in a star mold or round pans. You'll make it *after* the holidays, too.

BAKE at 400° for 15 to 20 minutes.

MAKES two coffee cakes.

Sprinkle yeast over

½ cup warm **water** in large bowl. Stir to dissolve.

Stir in ½ cup **sour cream** (thick or commercial)

1 tablespoon **sugar**

1 teaspoon grated **lemon rind**

½ teaspoon **soda** and

1 **egg** plus

1 **egg yolk** and dry mix. Blend, then beat 25 strokes.

Add ⅔ cup chopped **candied fruit**.

Spread batter in two well-greased star molds, two inches deep, or two 8-inch round layer pans.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 45 to 60 minutes.

Brush tops with slightly beaten **egg white** and sprinkle with mixture of

¼ cup **sugar** and

½ teaspoon **nutmeg**.

Bake in moderately hot oven (400°) 15 to 20 minutes until deep golden brown. Remove from pans immediately.

Candied Fruit Braid

What's more traditional for Christmas than an Old World fruit braid? Truly elegant. So easy with Hot Roll Mix—you'll make one for yourself and one for your neighbor. Each slice is chock-full of candied fruits and nuts and has a pretty glaze that adds extra sweetness.

BAKE at 350° for 30 to 35 minutes.

MAKES 2 braids.

Prepare Richer Dough; let rise.

Turn out on floured surface. Knead in

¾ cup chopped **candied fruit** and

¼ cup chopped **nuts** until evenly distributed through dough.

Divide dough into six equal parts. Roll each with hands into a rounded strip 10 inches long.

Place three strips side by side on greased baking sheet. Loosely braid the three strips; seal both ends. Repeat with remaining three strips. Cover.

Let rise in warm place until about doubled in size, 30 to 60 minutes.

Bake in moderate oven (350°) 30 to 35 minutes until golden brown. While warm, frost with Glaze; sprinkle with chopped **nuts**, if desired.

GLAZE

Heat together 4 to 5 teaspoons milk and 1 tablespoon butter until butter melts. Remove from heat. Blend in 1 cup sifted confectioners' sugar and ¼ teaspoon vanilla. Beat until smooth.

Feast Breads

A new idea for coffee cakes—bake 'em in coffee cans! This makes two round coffee cakes—with a scrumptious prune filling all the way through. There's no shaping—just one rising. So quick for your busy holiday schedule.

BAKE at 375° for 35 to 40 minutes.

MAKES two coffee cakes.

Combine in saucepan

- 1 cup cooked dried prunes, chopped
- $\frac{1}{3}$ cup **brown sugar**
- $\frac{1}{3}$ cup **sugar**
- 1 tablespoon **lemon juice** and
- $\frac{1}{4}$ teaspoon **cinnamon**. Simmer until thick, stirring occasionally. Cool. Add
- $\frac{1}{4}$ cup chopped **almonds**. Set aside.

Soften yeast from **Pillsbury Hot Roll Mix** in

- $\frac{1}{4}$ cup warm (not hot) **water**.

Combine in large bowl

- 1 unbeaten **egg**
- 1 cup **buttermilk** or sour milk
- $\frac{1}{4}$ teaspoon **salt**, the softened yeast and dry mix. Mix well.

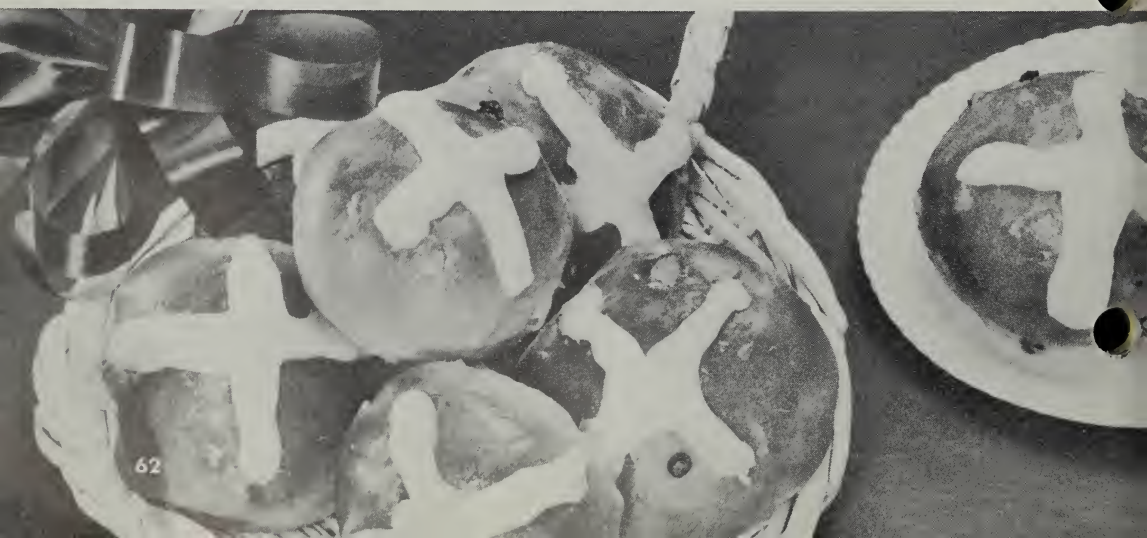
Spoon batter into two well-greased 1-pound coffee cans as follows: Spread thin layer of batter in each coffee can; spoon about 2 tablespoons filling over dough. Alternate filling and dough, swirling to mix slightly, until filling and dough are divided equally in both coffee cans.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 1 to 1½ hours.

Bake in moderate oven (375°) 35 to 40 minutes until golden brown.

- While warm, drizzle with frosting of
- 1 cup sifted **confectioners' sugar**
- $\frac{1}{4}$ teaspoon **vanilla** and
- 4 teaspoons **milk**. Garnish with
- 2 tablespoons chopped **almonds**.

Hot Cross Buns





St. Pat's Potato Rolls

St. Pat's Potato Rolls

There's Irish potatoes (or any other kind) inside and green mint jelly on top of these four-leaf clover rolls. St. Patrick himself would enjoy these moist, tender rolls.

BAKE at 400° for 10 minutes, then
for 4 to 6 minutes.

MAKES 20.

Sprinkle yeast over

$\frac{1}{2}$ cup warm (not hot) **water** in large bowl. Stir to dissolve.

Add 1 unbeaten **egg**

2 tablespoons melted **butter** and

$\frac{1}{2}$ cup **mashed potato**; blend thoroughly. Stir in dry mix. Mix well.

Let rise in warm place (85° to 90° F.) until light and doubled in size, 30 to 60 minutes.

Roll out dough on floured surface to 20x8-inch rectangle. Brush with

1 tablespoon melted **butter**. Cut into 20 even strips. Divide each strip into 4 portions and shape into balls. Place four balls in each of 20 well-greased muffin cups.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderately hot oven (400°) 10 minutes until browning begins. Remove from oven. Brush tops of rolls with melted **butter** and fill each center with

$\frac{1}{2}$ teaspoon **mint jelly** or other jelly or jam. Bake 4 to 6 minutes longer until deep golden brown.

Hot Cross Buns

Now traditional for Easter, these buns once honored the goddess of Spring. But always they've been rich with currants and citron, spicy with cinnamon. Butter glazes the crust and makes a background for the gleaming white cross.

BAKE at 400° for 15 to 20 minutes.

MAKES 16.

Prepare Richer Dough, adding

$\frac{1}{2}$ cup **currants** or raisins

3 tablespoons chopped **citron** and

1 teaspoon **cinnamon** with dry mix; let rise.

Divide dough into 16 equal portions and shape into round balls. Place on greased baking sheets.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderately hot oven (400°) 15 to 20 minutes. Brush with soft **butter**; cool.

Combine 1 cup sifted **confectioners' sugar** and

4 to 5 teaspoons **milk**. Spread to form cross on top of each bun.

Mincemeat Swirl

Fill a piepan with Hot Roll Mix dough for a change—and for a new-shape coffee cake. Lots of mincemeat plus a bit of lemon rind and a lemon glaze. Wonderful breakfast idea for Thanksgiving Day—hints of the pie to come.

BAKE at 375° for 30 to 35 minutes.

MAKES two coffee cakes.

Prepare Richer Dough, adding

2 teaspoons grated **lemon rind** with dry mix; let rise.

Divide dough in half. Roll out one half to a 15x8-inch rectangle. Spread $\frac{1}{2}$ cup prepared **mincemeat** in a strip down the center of dough. Fold one 15-inch side to overlap mincemeat and spread with additional $\frac{1}{2}$ cup **mincemeat**. Fold other 15-inch side to overlap. Seal edge well. Repeat with remaining dough.

Place each in greased 9-inch piepan or round layer pan, forming a ring.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (375°) 30 to 35 minutes, until golden brown. Glaze with mixture of

1 cup sifted **confectioners' sugar**

1 teaspoon **lemon juice** and

4 to 5 teaspoons **milk**.

Cupid's Coffee Cake

A wonderful shaping idea proves you don't need a special baking pan to make a heart. The spicy sugar-nut topping is rolled up inside, and makes this coffee cake good eating as well as good looking.

BAKE at 350° for 25 to 30 minutes.

MAKES 1 large coffee cake.

Prepare Richer dough; let rise.

Combine . . . $\frac{1}{2}$ cup chopped **nuts**

$\frac{1}{2}$ cup **sugar**, and

1 teaspoon **cinnamon**. Set aside.

Roll out dough on floured surface to 15x10-inch rectangle. Brush with 1 tablespoon melted **butter**. Sprinkle with sugar-cinnamon mixture. Roll as for jelly roll, starting with 15-inch side.

Place on greased baking sheet. Fold half the roll on top of other half, sealing ends together. Starting at folded end, cut with scissors down center of roll to within 1 inch of other end. Turn cut halves flat on side, cut-side up, to form a heart.

Let rise in warm place until light and doubled in size, 30 to 60 minutes.

Bake in moderate oven (350°) 25 to 30 minutes.

Cupid's Coffee Cake



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Nothing says lovin'
like something from the oven
and
Pillsbury says it "Best"



Over 100 Exciting Recipes inside!